

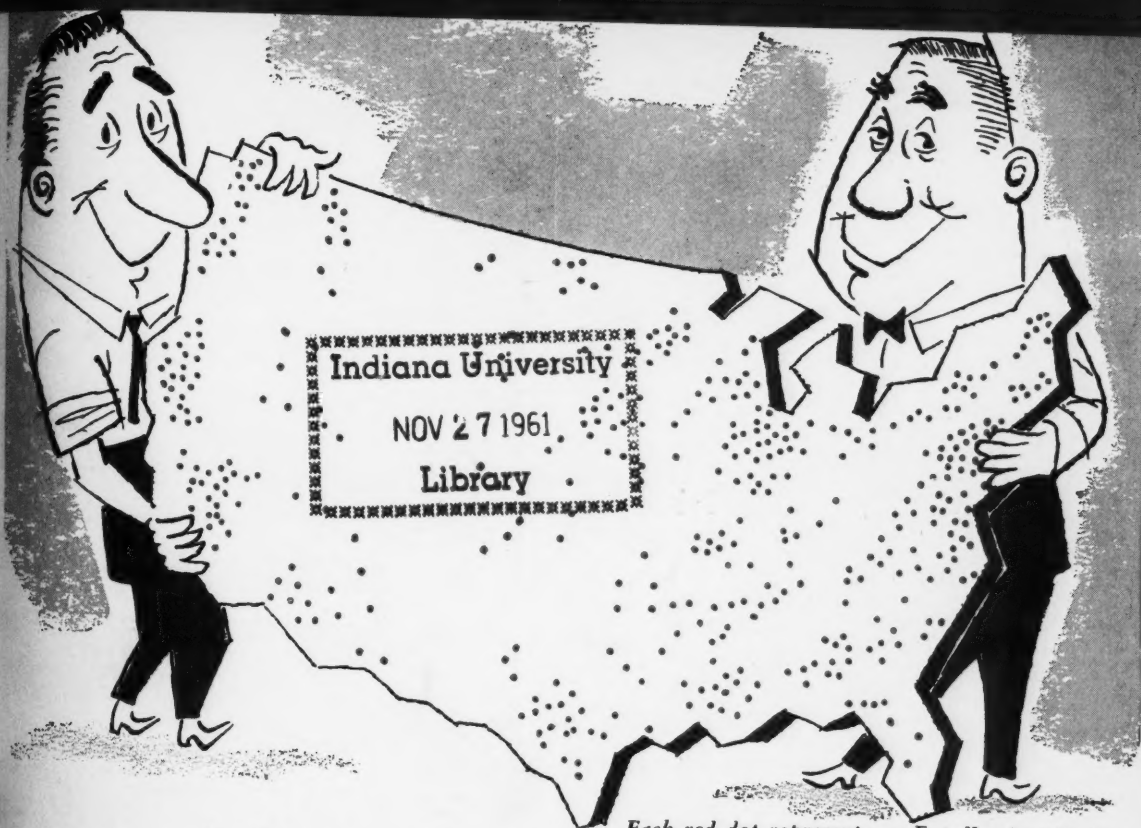
THE NATIONAL

P

Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

Industry News and HP News 17
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The Month's Trend 45



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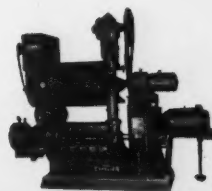


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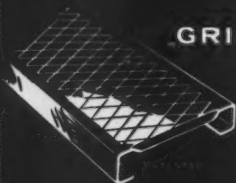
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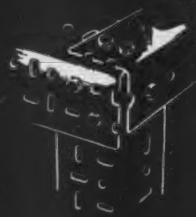
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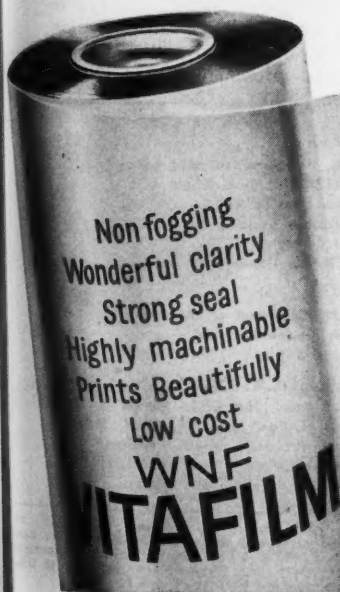
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BY

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VOLUME 145 NOVEMBER 18, 1961 NUMBER 21

THE NATIONAL Provisioner

15 W. Huron St., Chicago 10, Ill.

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THE NATIONAL PROVISIONER, NOVEMBER 18, 1961

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TIPPER-TIE

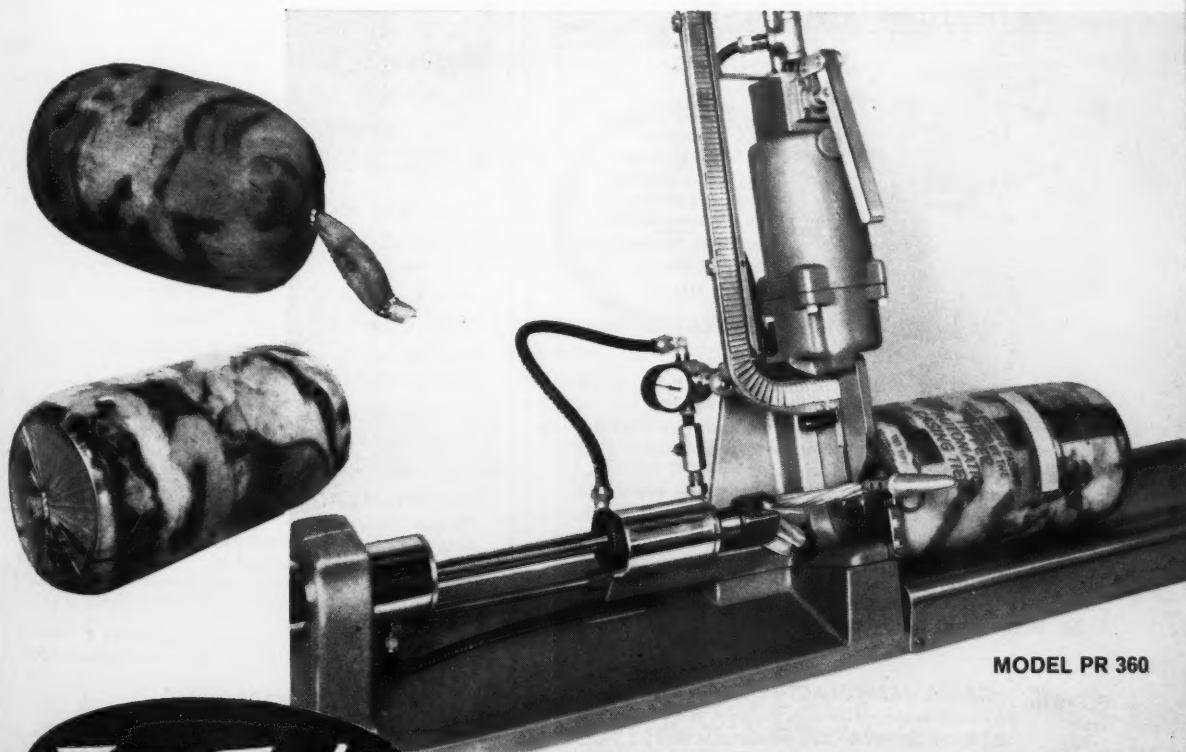
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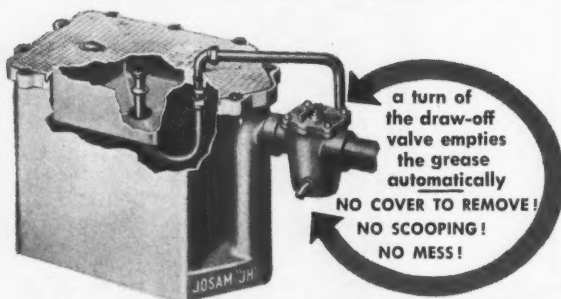
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Braun Brothers Packing Company, Troy, Ohio, improve their top-quality meats by using Liquiflow* in many ways throughout the plant. By using CO₂ in their grinding and mixing operations, they can cool as much as 600 pounds in less than a minute!

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To insure the quality of your meats, depend on CO₂. To insure your CO₂ supply, depend on Liquid Carbonic: more than 100 distributing centers throughout the country—one near you!

Looking for new ways to cut costs? Call your Liquid Carbonic representative. He's an expert on meat plant problems.

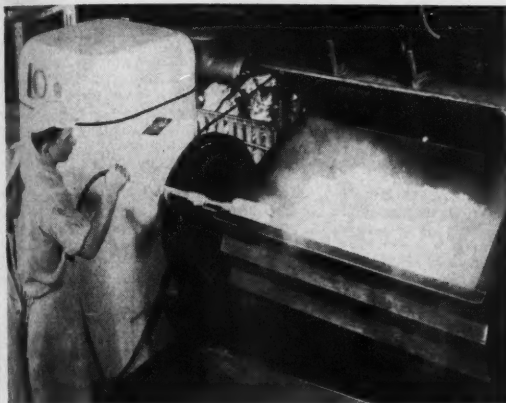
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World's largest producer of CO₂

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DIVISION OF GENERAL DYNAMICS

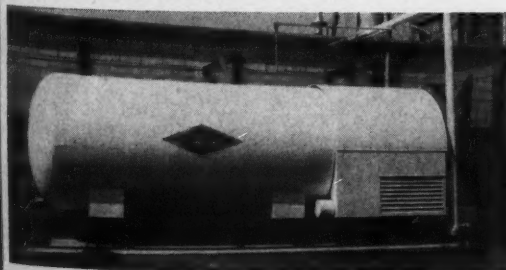
Dept. NP, 135 So. LaSalle Street, Chicago 3, Illinois
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Cooling sausage meat with Liquiflow



Applying "JET CO₂LD SHOT"



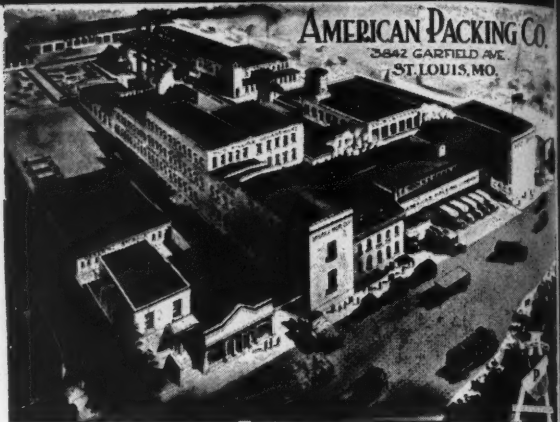
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PARTIAL LISTINGS

SAUSAGE

- S-5111—TY-LINKER: mdl. 114A, w/portable stand.
- S-5112—TY-LINKER: mdl. 114, w/portable stand.
- S-5490—TY-LINKER: mdl. 114AC.
- S-5115—MINCEMASTER: Griffith style 2048, 48 HP.
- S-5131—ROTO-CUT: size 54 x 24, type N-3375, w/infeed conveyor, w/ 500# dial scale, 60 HP. & 10 HP. mtrs.
- S-5124—STUFFERS: (2) Anco 500#, w/valves & piping.
- S-5318—STUFFERS: (2) Globe, 500#, w/valves & piping.
- S-5314—MIXER: Buffalo mdl. 4-A, black iron bowl, hand tilt, 15 HP. mtr., non-vacuum.
- S-5351—GRINDER: Butcher Boy mdl. B-42, 2 HP.
- S-5128—MAGNETIC TRAPS: (2) Cesco mdl. 190.
- S-5113—LOAF OVEN: Advance, 92" wide x 108" x 94" high, gas fired.
- S-5120—LOAF UNLOADER: Globe.
- S-5122—STUFFING TABLE: stainless steel top, 4'4" wide x 12' OAL x 36" high.
- S-5129—ROCKFORD FILLER: mdl. "C".
- S-5319—STUFFING TABLE: stainless steel top, 4'4" wide x 18'4" long, curve both end, 2" pipe legs.
- S-5353—TENDERIZER: Hobart Steakmaster mdl. 400, 1/2 HP. 110/1/60 motor.
- S-5486—CHOP-CUT KNIFE SHARPENER: 1/2 HP.

HAM, BACON & SMOKED MEATS

- S-5312—SMOKEHOUSE: Atmos #967, w/2 stainless steel cabinets, 1 cabinet 20' long x 15' wide x 9' high, 3 ables. doors one side, 12 truck capacity. 1—cabinet 19' long x 10'8" wide x 9' high, 2 ables, doors one side, w/gas fired central heating unit & smoke generator, w/Parlow Controls.

- S-5061—BACON PRESS: Anco mdl. 800.
- S-5062—BACON SLICER: U 5 HD #3, 1 HP. motor, w/conveyor.
- S-5063—BACON WRAPPING CONVEYER: OR: 2-station, 3'7" OAW. x 18'6" long, w/mesh belt 12" wide, stainless steel, 2 HP. mtr.
- S-5106—JOURDAN COOKER: stainless steel, 2 sets doors, 9' x 5' x 8'7" high, w/controls.
- S-5067—BACON COMB HANGERS: (approx. 2000) stainless steel, 8-prong.
- S-5068—BACON COMB HANGER STANDS: (approx. 50).
- S-5286—STUFFER: Sheet Metal Eng. Co. mdl. 100, pneumatic.
- S-5091—MOLDS: (12) Globe Hoy # 114, stainless steel, 12" x 6 1/4" x 5 1/2".
- S-5092—MOLDS: (160) Globe Hoy #112, stainless steel, 11" x 4" x 5 1/2".
- S-5093—MOLDS: (26) Globe Hoy # 108, stainless steel, 11" x 5 1/2" x 5 1/4".
- S-5094—PRE-SLICING MOLDS: (170) stainless steel 4" x 4" x 24", w/slide covers both ends.
- S-5095—LOAF MOLDS: (128) Anco # 00, stainless steel, 9 3/4" x 5" wide x 4" deep.
- S-5096—MOLDS: (280) wire stainless steel, 4" x 4" x 14".
- S-5097—MEAT LOAF MOLDS: (70) aluminum, 4" x 10" x 4" deep.
- S-5098—LOAF PANS: (135) Wearaver aluminum, 5" x 10" x 4" deep.
- S-5066—CODE DATER: Gottscho mdl. #601, 1/4 HP. mtr.
- S-5085—HAM PRESS: Hoy, hand operated.
- S-5107—SMOKEHOUSE CAGES: (8) 4-station, 54" long x 51" high, 2-wheels, 12" sta. to sta., for 42" sticks.

KILL FLOOR

- S-5004—DEHAIRER: Anco #906, 20 HP. mtr. w/pumps.
- S-5000—HOG STUNNING EQUIPMENT: Cervin elec mdl. SSR 2-units, 2-guns.
- S-5024—VISCERA TABLE: stainless steel w/20-24" x 30" pans up.

- S-5016—TRIPE SCALDERS: (2) Globe, galv., w/3" x 5' drum, 3/4" perforations, 3 HP. mtr.
- S-5020—JAW PULLER: Boss, 1 1/2 HP. mtr.
- S-5021—SNOUT STRIPPER: Boss, 2 HP. mtr.
- S-5001—JERKLESS HOIST: Anco 21'8" high, dble. type with two 5 HP. mtrs.
- S-5014—HOG DIPULATOR & SINGER: w/Hoist.
- S-5019—HOG HEAD SPLITTER: Boss, 3 HP.
- S-5028—DROP FINGER CONVEYOR: approx. 350'. (Ice chain type) 2'-c-c Fingers, 10 HP. mtr., Reeves #2 drive.
- S-5284—BAND SAW: Jones-Superior mdl. 19, right hand, w/stainless steel Table.
- S-5008—TROLLEYS: (approx. 1000) Fore-quarter, w/stainless steel double 24" hook & 3 3/4" wheel, black iron, 6 1/2".
- S-5009—TROLLEYS: (approx. 4000) Heavy Duty Beef, w/stainless steel hooks & 4 3/4" wheel, 19" OAL, 6 3/4".
- S-5180—CARCASS SPLITTERS: (2) Best & Donovan, 220/3/60, w/mdl. 130-B Thor Balancer.
- S-5181—STUNNING GUN: Remington.
- S-5191—TRIPE WASHER: Boss V-type, galvanized, 48" dia., less motor.

CUTTING

- 5487—MEMBRANE SKINNER: Townsend mdl. #66A.
- 5047—PORK-CUT SKINNERS: (2) Townsend #27, 1 HP.
- 5038—SHOULDER CONVEYOR: galv., slot type, 3'8" wide x 35' long, w/Reeves Vari-Speed drive.
- S-5040—SHOULDER KNIFE: Anco, 2 HP. mtr.
- S-5042—CUTTING CONVEYOR: galv., OAW 5' x 30' long, wood boards, 14" wide mesh belt, 8-sta., 3/4 HP. mtr.
- S-5173—PRIMAL SAW: Best & Donovan, 10" blade, 3/4 HP. mtr.
- S-5177—BONING TABLE: stainless steel top, 3'2" wide x 12' long x 38" high, 12" back, 18" boards.

- S-5478—BONING TABLE: stainless steel top, 4' wide x 12' long, 12" back, 18" boards.
- S-5050—BELLY ROLLER: Boss, 3 HP. mtr.
- S-5039—BONE SAW: galvanized, 14" blade.
- S-5350—BAND SAW: Butcher Boy mdl. E-12-10, left hand, w/stainless steel moving top table.

BOILER & REFRIGERATION

- S-5446—AMMONIA COMPRESSOR: York twin cylinder, vertical, Shop A1072, 200 HP., w/controls.
- S-5402—AMMONIA COMPRESSOR: York twin cylinder, vertical, approx. 5 x 5, 20 HP., w/accessories.
- S-5448—AMMONIA COMPRESSOR: Bates Machine Co., steam driven, 11 x 36.
- S-5453—AMMONIA COMPRESSOR: De La Vergne, 125 HP. size 11 x 13, w/controls.
- S-5452—CONDENSORS: (2) Shell & Tube, approx. 5' dia. x 18' high, 200 ton.
- S-5449—AMMONIA RECEIVER: 24" dia. x 18' long.
- S-5403—AMMONIA RECEIVER: 12" dia. x 25' long.
- S-5405—AMMONIA RECEIVER: 18" dia. x 9' long.
- S-5142—UNIT COOLERS: (2) Gabbard: ceiling mounted, stainless steel, 21" x 10' 1/4 HP. approx. 2 1/2 ton, 30,000 BTU/hr.
- S-5144—UNIT COOLER: ceiling mounted.
- S-5171—UNIT COOLER: York mdl. PS-1200, brine type.
- S-5178—UNIT COOLERS: (14) York: flooded ammonia, 7000 CFM.
- C-5036—UNIT COOLERS: (3) York: flooded ammonia, 12,000 CFM.
- S-5051—UNIT COOLERS: (4) ceiling mounted, stainless steel, Cold 34" type, 25" wide x 10' long, 17" deep.
- S-5456—FLAKE-ICER: York DER 25.
- S-5457—FLAKE-ICERS: (2) York DER 11.

These listings are representative. This is not an auction, but an industry-approved negotiated sale. Equipment offered on foundation; arrangements can be made for loading. All offering subject to prior sale and confirmation.

BARLIANT & CO.

THE NATIONAL PROVISIONER, NOVEMBER 18, 1960

LIQUIDATION SALE

Official sales dates
Nov. 29th & 30th

Plant open for
your inspection on **Nov. 27th**

A Federally
inspected plant

S-5172—AIR COMPRESSOR: Powers Reg. mdl. 120, tank mounted, 1/4 HP., 80 PSI.

S-5446—AIR COMPRESSOR: Ingersoll-Rand, steam driven, 10 x 10 Air—10 x 12 Steam.

S-5446—AIR COMPRESSOR: Ingersoll-Rand, water cooled, 10 x 10, class FRI, 40 HP. mtr.

S-5469—BOILER: Ruemmel Dawley 300 HP, comb. gas & oil, (brick-in), 145 PSI, water tube, Iron Fireman.

S-5461—BOILER: John O'Brien 300 HP, comb. gas & oil, (brick-in), 145 PSI, fire tube, Iron Fireman.

S-5469—GENERATOR: Chuse Co., 16 x 19 steam engine, 150 KW, 240 volt, 3 phase, 60 cycle.

S-5407—PUMPS: (2) Worthington Centrifugal, 1 1/2 HP. mdl. 3 GA. oil.

S-5466—PUMP: Ingersoll-Rand, size 6 CPV, water, 1100 GPM, 85' head, 30 HP.

S-5461—PUMP: Cameron Centrifugal, water, 1000 GPM, 25 HP.

S-5202—CONVEYOR: (Worm Type) 25' long x 12" dia., w/1/2 HP. 220/3/60 motor & drive.

MACHINE SHOP

S-5433—ARC WELDER: Hobart, 300 AMP.

S-5468—ARC WELDER: Hammett mdl. 150, 225 AMP, 220/3/60.

S-5469—WELDING OUTFIT: Gas.

S-5466—GRINDER: (Bench) 1/4 HP. mtr.

S-5425—PIPE THREADER: Toledo #1-24, 3 HP.

S-5426—PIPE THREADER: Toledo #999, 220/3/60 mtr.

S-5424—LATHE: belt driven 16" swing x 4' bed.

S-5438—SEWER ROD: 1/4 HP.

S-5471—BATTERY CHARGER: Marquette Mfg. Co. mdl. 103, 115 volt, single phase, 60 cycle.

OFFICE EQUIPMENT

S-5533—DESKS: (10) 34" wide x 45" long x 30" high, steel, w/rubberized top, 6-drawer.

S-5550—DESKS: (6) (Salesman) New 18" wide x 36" long x 30" high, vinyl top, steel, 1-drawer.

S-5536—CALCULATORS: (3) Monroe Matic mdl. #9N-213, w/steel stand.

S-5537—BOOKKEEPING MACHINE: National #2-33725, size #22115, class 2000 (145) st.

S-5538—BOOKKEEPING MACHINE: National #2-36747, size AH22010, class 2000, (24) RP.

S-5539—COMPTOMETERS: (8).

S-5541—TYPEWRITERS: (4) manual.

S-5545—ADDING MACHINES: (7) 5-Burroughs electric.
1-Allen Wales electric.
1-Burroughs manual.

S-5547—TRANSCRIBERS: (3) Edison.

S-5543—ACCOUNTS RECEIVABLE POSTING MACHINE: Underwood mdl. #E204090.

S-5545—FILE CABINETS: (4) 3 & 2-drawer.

SCALES

S-5464—LIVESTOCK SCALE: Fairbanks-Morse 30,000# cap., w/Cardinal Indicator, 9' x 24' platform.

S-5282—PERCENTAGE SCALE: Griffith Lab. mdl. 52R, stainless steel, w/30" x 5' stainless steel Table.

S-5374—PERCENTAGE SCALE: Toledo, 30# x 1 oz. stainless steel platform.

S-5109—RAIL SCALE: Toledo, 500# x 1/2" dial, 2-beams, deep pattern, 4' rail.

S-5149—RAIL SCALE: Toledo, 500# x 1/4" dial, 100# beam, deep pattern, 4' rail.

S-5176—RAIL SCALE: Toledo "One-Spot", 1000# x 1# grad., w/200# & 400# beams, 4' rail, deep pattern.

S-5170—RAIL SCALE: Toledo mdl. 31-2121A, "One-Spot", 1000# x 1# grad., w/200# & 400# beams, 4' rail.

S-5206—RAIL SCALES: (2) beam type, Howe, 2000# cap., 2-100# beams, 4' rail.

S-5152—BENCH SCALE: Toledo, "One-Spot", 250# x 4 oz. grad., w/50# & 100# beams.

S-5146—BENCH SCALE: Toledo mdl. 31-1821FR, 250# x 1/4" dial, 100# & 50# beams, stainless steel pan w/stand, including stainless steel tables 30" x 36" & 12" x 36".

S-5132—BENCH SCALE: Toledo 200# x 1/4" dial, w/50# beam, stainless steel pan & stand.

S-5053—BENCH SCALE: Toledo mdl. 31-0851, 75# x 1 oz. dial, w/30# & 10# beams, stainless steel platform.

S-5143—BENCH SCALE: Toledo, 125# x 1/4 oz., 50# & 25# beams, stainless steel platform with stand.

S-5258—BENCH SCALE: Toledo style 31-0854 FH, 125# x 2 oz., w/50# & 25# beams.

S-5308—BENCH SCALE: Toledo mdl. 31-0850 FH, 125# x 2 oz. dial, 50# & 25# beams, stainless steel pan & stand.

IN-PLANT TRUCKS

S-6023—BOX TRUCKS: (56) aluminum, 46" x 29" wide x 15" deep, w/3 RTRB wheels.

S-6004—BOX TRUCKS: (7) galv., similar #7108, w/ steel wheels, 52" x 30" x 18" (for Trailers).

S-6014—SMOKESTICK HANGING TRUCKS: (71) 4-sta., 71" high x 32" wide, 4-steel wheels, 42" sticks, 11 sticks per station.

S-6024—SMOKESTICK HANGING TRUCKS: (13) 3-sta., for 42" sticks, 31" x 42", 70" high, w/ RTRB wheels.

S-6008—LIVER HANGING TRUCKS: (40) galv., 90 hooks, 4-sta., RTRB wheels & steel, balance type, 67" high x 30" x 55" long.

S-6017—SAUSAGE MEAT TRUCKS: (16) galv., 24" wide x 59" long, w/4-RTRB wheels, balance type.

S-6000—TANK CHARGING TRUCKS: (24) w/steel wheels 20" dia.

S-6034—TRUCKS: (8) 5-shelves, 34" x 60" x 62" OAH., w/RTRB wheels, galv., solid shelf on bottom.

S-6001—BARREL TRUCKS: (16) 2-wheel.

S-6005—TROLLEY HANGING TRUCKS: (6) balance type, RT wheels, 54" x 23" x 51", 4-station.

S-6006—TRUCKS: (16) Buggy type, galv., w/36" steel wheels, 31" wide x 22" x 58" long.

S-6007—TRUCK: (Cripple Hog) galv., steel wheels.

S-6015—SKIDS: (121) Semi-Live, 30" x 60" x 10" high, wood deck, rubber wheels.

S-6022—JACKS: (13) for Semi-Live Skids, male type.

S-6039—BEEF VISCERA TRUCKS: (3) galv., steel wheels.

MOTOR TRUCKS

S-5509—VAN TRUCK: Dodge mdl. K, aluminum body, 7'8" wide x 11'8" long x 6'3" high.

S-5515—VAN TRUCK: Dodge mdl. H, aluminum body, 7'8" wide x 12' long x 6'6" high.

S-5520—VAN TRUCK: Ford mdl. F-400, aluminum body, 7'8" wide x 12' long x 6'8" high.

S-5527—VAN TRUCKS: (2) International mdl. L-170, 7'4" wide x 12' long x 6' high.

S-5507—VAN TRUCK: GMC, 7'8" wide x 11'6" long x 6' high.

S-5506—VAN TRUCK: Chevrolet mdl. 6400, 7'8" wide x 9' long x 6' high.

S-5525—VAN TRUCK: Chevrolet, 7'8" wide x 12'6" long x 6'3" high.

S-5511—STATION WAGON: Willis.

S-5524—TRACTOR: GMC, 6-wheel.

S-5528—STAKE TRUCK: GMC, 1 1/2 ton.

S-5512—SEMI TRAILER AUTOCAR: Trailer 22' long x 7'8" x 9' high.

MISCELLANEOUS

S-5422—WASHER: stainless steel, Troy, 2-comp. 42" dia. x 84" long, 4 HP. mtr.

S-5419—CENTRIFUGAL EXTRACTOR: Vorlone size 30, 3 HP. mtr.

S-5420—PRESS: American Laundry mdl. 61M, 100 PSI.

S-5361—AGITATOR: Lightnin', type J.S., 3 HP.

S-5223—CLOTHING LOCKERS: (327) 82-12" x 12" x 5" 245-12" x 15" x 6"

S-5012—BARRELS: (124) galvanized, bilged, 55 gal.

S-5011—TUBS: (109) galv., 24" dia. x 28" deep.

S-5500—HOIST: Budgit 1/2 ton, electric, chain type.

S-5355—MAGNESIUM DOCKBOARD: 40" x 59", 3000# cap.

S-5169—STERILAMP FIXTURES: (78).

S-5140—TIME CLOCKS: (3) Stromberg elec., w/racks.

S-5147—STENCIL CUTTER: Diagraph 1/2".

S-5434—AIR CONDITIONER: Frigidaire, approx. 1/2 ton.

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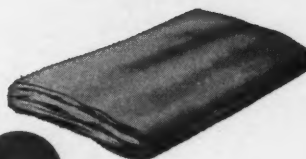
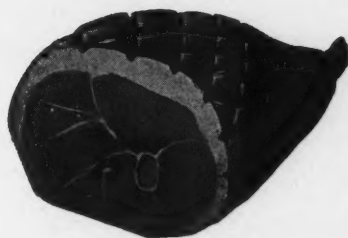
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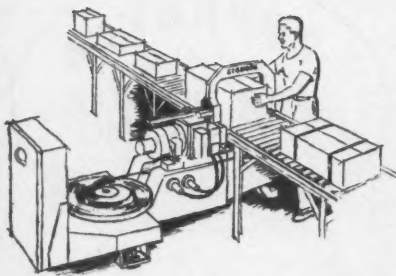
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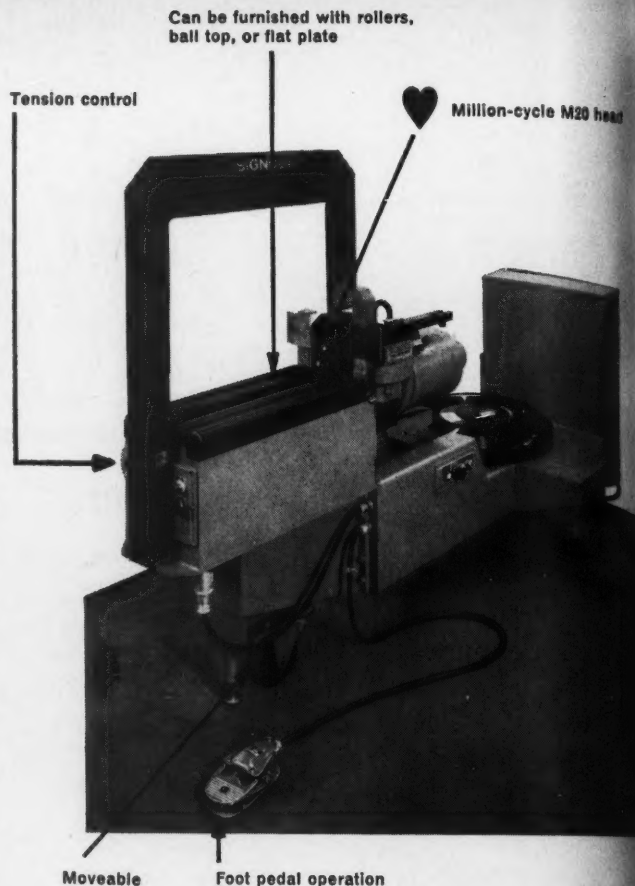
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THE NATIONAL PROVISIONER, NOVEMBER 18, 1964

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THE NATIONAL PROVISIONER, NOVEMBER 18, 1961

1908

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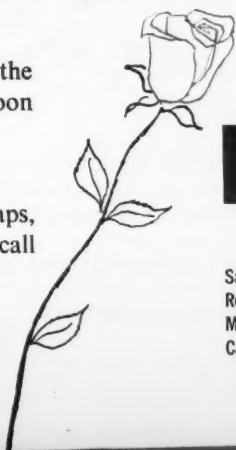


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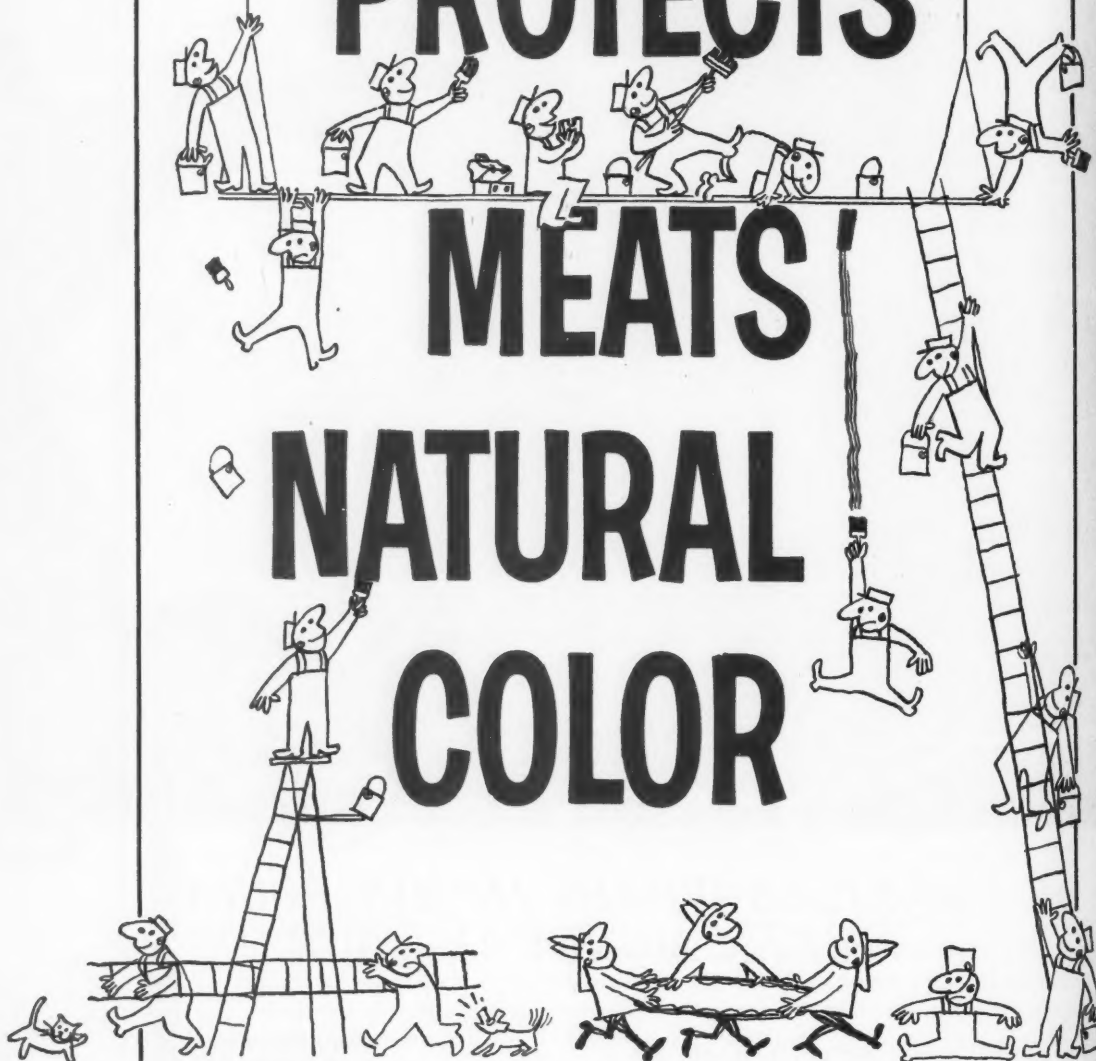
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THE NATIONAL PROVISIONER

November 18, 1961

VOLUME 145, NO. 21

The Main Job

PERHAPS the pork industry's most substantial loss from the great "ham hassle"—except that the undeserved stigma of "meat waterers" has been pinned firmly on packers in the minds of many—is the fact that it has diverted the industry from the analysis and self-examination it needs and furnished another reason (excuse) for poor to mediocre results.

While we agree that the administration's handling of the ham moisture question has been capricious, irrational and irresponsible—and we still cannot understand why the solution of free choice for processors and consumers, plus informative labeling, was rejected—we believe that the tumult over ham may be getting attention and energy that should be devoted to problems of greater fundamental importance to pork producers and processors.

We have just returned from the National Swine Industry Conference and will summarize our observations on the meeting in the PROVISIONER of November 25. However, it appears appropriate to point out here that while producers are capable of providing the industry with more improved and meatier hogs, and the problems of live hog marketing are not insurmountable, the question of how consumers can be persuaded to want more of the leaner, better pork—over the alternatives of beef, chicken, etc.—has not been answered.

We do not know why consumers' resistance to pork—as expressed in reluctance to spend disposable income for this meat—has continued to grow in recent years. One easy answer is "fat," but we are convinced that other factors must be involved.

We believe that there is a growing urgency about the job of recasting the consumer image of pork in more desirable form. The industry cannot afford to wait five or 10 years to find out what is needed and then set out to accomplish the task. Half a decade or a decade may see pork's competition so firmly entrenched that a comeback may be impossible.

Some qualified observers are pessimistic about prospects for expanding or even retaining the market for pork, except on the basis of cutting prices (and somebody's margins or costs). We believe the job can be done and must be started now.

News and Views

The Old Ham moisture lid was clamped back on as scheduled by the U. S. Department of Agriculture on November 17, but the industry took hope in the denial by U. S. District Judge Joseph C. McGarragy of the government's motion for summary judgment in the Armour and Company suit seeking nullification of the regulation. Judge McGarragy of the District Court in Washington, D. C., also denied Armour's motion for a preliminary injunction, explaining that the company had not proved that it will sustain irreparable injury while final hearing on the merits is pending. Armour appealed the order to the U. S. Court of Appeals in Washington, D. C., but the higher court on November 16 refused to disturb it. However, the Court of Appeals scheduled a full-scale hearing for December 11 on the appeal for a preliminary injunction.

In his order of November 13, Judge McGarragy said: "The court is of the opinion that there was substantial compliance with the requirements of the Administrative Procedure Act in the promulgation of the amendments to the rule effective November 17, 1961. However, the allegations of the complaint that the Secretary and acting administrator acted arbitrarily and capriciously and the papers in support of those allegations raised a genuine issue of material fact requiring that the defendant's motion for summary judgment be denied. With respect to plaintiff's motion for a preliminary injunction, the court is of the opinion that the plaintiff has not shown that it will sustain irreparable injury pending final hearing on the merits. Therefore, in balancing the equities the motion for a preliminary injunction is denied."

Greater Acceptance of meat produced in and inspected by the state of Oregon is among the objectives of a public hearing to be held by a legislative subcommittee at 9 a.m. Thursday, November 30, in Salem. Rep. Frank Weatherford, Olex stockman, is chairman of the meat inspection subcommittee of the 51st legislative interim committee. He said the group will inquire into the sufficiency and efficiency of the Oregon meat inspection program and also will consider "the serious problem faced by the small Oregon meat packer who complies with the requirements of state meat inspection and pays his share of the costs to assure wholesomeness of his meat products, then finds he is ineligible to sell meat to either state or federal institutions, or to move his products in interstate commerce."

Directors Of two major industry associations will discuss issues in the nation's capital and elsewhere, and consider plans for 1962, at separate meetings early next month. The board of directors of the National Independent Meat Packers Association will meet at the Palmer House, Chicago, on Friday, December 1, following a meeting of the executive committee the previous evening. The Western States Meat Packers Association's board of directors will meet on Friday, December 8, at the Hotel Coronado, San Diego, Cal. Members are invited to attend. The WSMPPA advisory committee will meet the day before at the same hotel.

The Public Health committee of the Duluth City Council has scheduled a meeting for 7:30 p.m. Tuesday, November 21, to hear why Peters Meat Products, Inc., St. Paul, believes the Duluth meat ordinance is invalid. The ordinance bars all but federally inspected or city-inspected meat from sale in Duluth, and city inspection is available only to local firms. Peters Meat Products, Inc., seeking entry to that market, says the ordinance is unconstitutional and the firm will go to court if the City Council doesn't change it.



TRADING POST 10 is the scene of active discussion of the place of animal fats in soap and detergent items.



EYES are on Emil Kohn as he describes rendering cost and production data to be gathered by NRA and USDA.

Information Flows Freely at 'Trading Post

MEMBERS of the National Renderers Association attending their 28th annual convention in New York's Waldorf-Astoria Hotel last week heard a progress report on the new enzymatic rendering process. Speakers also described the place of animal fats in world markets and in the fatty acid industry and the members participated in a lively informal exchange of ideas and information at a series of trading posts directed by industry leaders.

George F. Sachsel, chief of the chemical process development division, Battelle Memorial Institute, Columbus, reviewed the research projects sponsored by the NRA. The most promising of these, although needing further study, is enzymatic rendering.

The process is technically feasible and economically attractive, yielding a product suitable for new markets, such as weaning feed preparations. The new process yields three end-products from typical rendering raw material: bone, concentrated protein of increased solubility and fat. An important attribute of the process is the removal of the bone, which gives new marketing flexibility. New products can be made and control exercised over the composition of material going to feed use.

The only important problem foreseen at present is the possible formation of emulsions during processing. This condition was encountered upon the inclusion of offal, mixed hide and hair in the basic meat and bone mixture; the gel was formed during a pH adjustment in which too much caustic was added and the difficulty did not recur when a correctly buffered pH of 7.5 was obtained. Prevention of emulsion for-



JOHN J. HAMEL, JR., executive director of NRA (at podium), officially opens 28th annual convention. Others at the flag-bedecked speakers' table are Miss Rose Alpert, Chicago; John Malloy, Lynchburg Rendering Co., Lynchburg, Va.; John Haugh, Tucson-Tallow Co., Tucson; Myer Sigal, G. Bernd Co., Macon, Ga., and Carleton Astell, manager, tallow and grease department, Frank Fehr & Co., Ltd., London, England, who gave the keynote address.

mation will require more dilute mixtures than are ordinarily used and less vigorous agitation. Studies of the emulsions indicated that water washing and heat might be used to break them. However, the favorable cost estimates and good results obtained with enzymatic hydrolysis indicate that this process should be studied first, he claimed.

The operating conditions in the process are designed to minimize damage to protein and fat and the appearance of the products seems to confirm that this has been achieved. Analytical work during pilot plant operation, which is the next step, and feeding tests are expected to confirm these appraisals.

PROCEDURE: On the basis of experimental results, the following are the steps in the process that will bring about maximum solubilization

at lowest cost: 1) heat the material to 120° F. and grind to 0.25-in.; 2) add one part water by weight to two parts raw tissue; 3) heat the mixture quickly to 175° F. and cool immediately to 122° F.; 4) add buffer activator and enzyme; 5) agitate and maintain the temperature at 122° F. for two hours; 6) centrifuge to remove bone; 7) centrifuge the liquid fraction to separate fat and protein, and 8) dry the protein fraction.

The buffer added was a mixture of potassium dihydrogen phosphate (KH_2PO_4) at 0.678 lbs. per cwt. of raw tissue and sodium hydroxide (NaOH) at 0.167 lbs. and the activator was sodium metabisulfite ($\text{Na}_2\text{S}_2\text{O}_5$) at 0.099 lbs.

The enzyme used in experimental work was Protease 41, a product of Rohm and Haas.

In the complete report, "Improved



SANITATION to protect animal feed materials from contamination is stressed by Dr. O. H. M. Wilder of AMIF.



SAMPLES of animal fat-based high temperature lubricants for space vehicles are shown at Trading Post 7.

Trading Posts' During NRA Annual Convention



ROBERT FLEMING, president of National By-Products, Inc., Des Moines, Ia., acted as master of ceremonies at the annual installation luncheon. Introducing the two Chicago headquarters staff members, Miss Rose Alpert, secretary-treasurer, and John J. Hamel, jr. (back of him), he commended them for their unstinting efforts. At the conclusion of the ceremonies the audience heard comedian Jimmy Joyce, in the entertainment section of the program.

Protein Recovery," it was stated that the value of enzyme added would depend upon the tissue in the substrate, i.e., the material being treated. It would range between 3.2 milligrams and 25.6 milligrams per gram of protein. The higher the level of tissue in the substrate, the lower the level of enzyme addition. At 75 per cent tissue in the substrate the enzyme addition per mg/g free protein would be 3.2, while with 25 per cent tissue in the substrate 12.8 to 25.6 would be required per mg/g free protein.

Products of the process include bone, a fat fraction and one or two protein fractions, depending on whether soluble and insoluble fractions are separated or combined. The dried bone is a very clean, desirable grade of green bone suitable for gelatin, glue, steamed bone meal

and bone char. The fat is generally unaffected by the process and will be as good or as poor as the starting material. The protein fractions, if dried separately, will consist of one part about 90 per cent soluble in water, light tan in color and mild odor. The other fraction will be insoluble in water, slightly darker than the first and of about the same odor, Sachs said. A typical analysis of the three fractions would be about as follows (in per cent by weight): 1) BONE: (wet) water 3, ash 42, protein 22, and fat 4; 2) FAT: water 5, ash nil, protein nil, fat 95; 3) PROTEIN (dry soluble and insoluble): water 5, ash 20, protein 70 and fat 5.

The cost of producing the finished protein and untreated fat and bone fractions is slightly under \$9 per ton of raw meat and bone. Table 1 on

page 20 estimates capital and operating costs. The Lang factor is a quick reference multiple used to arrive at the fixed capital investment in terms of the known equipment cost. Labor and supervision are figured at \$2 and \$3 per hour. Electrical power is estimated at 1 cent per kilowatt-hour and steam at \$0.70 per 1,000 lbs. Maintenance is taken as 6 per cent of capital divided by annual output.

Table 2 on page 20 lists estimated cost for purchased equipment.

Further research work is needed at the pilot plant level to translate the research work into production and marketing facts, he concluded.

Association president Myer Sigal, G. Bernd Co., Macon, Ga., reported that the NRA board proposes to raise \$300,000 to bring this research project to completion. Of this sum \$150,000 is to come from the regular budget (this is 60 per cent of the total budget) and the balance will be raised through area assessments. During the meeting the Pacific Coast Renderers Association pledged \$20,000 and the Southeastern Regional Renderers pledged \$12,000.

FATTY ACIDS: Of 25 to 30 companies currently manufacturing fatty acids for sale as industrial chemicals, about half use some tallow as raw material, and some do so almost exclusively, reported E. Scott Pattison, division manager, Association of American Soap and Glycerine Producers, Inc. This group consumes about 380,000,000 lbs. of tallow, or about 20 per cent of total annual domestic production. However, the group has many alternative materials available and, consequently, views tallow at arms length. In recent years the industry's tallow consumption has slipped slightly while its tall oil purchases have increased.

There is no reliable breakdown of

the modern derivatives of fatty acids. Those that are least successful in the market place, such as sugar esters of fatty acids, are sometimes the best publicized, while more successful products are shrouded in secrecy, he declared.

One source indicating some of the products of the fatty acids chemical industry is the report of the U. S. Tariff Commission on industrial chemicals. According to this 1960 document, domestic output of surface

TABLE 1: SUMMARY OF ESTIMATED CAPITAL AND OPERATING COSTS FOR ENZYMATIC HYDROLYSIS
(Basis: 150 tons raw tissue/24 hours)

Item	Estimated Cost, Dollars
Capital Costs	
Purchased equipment	125,000
Fixed capital investment by Lang factor	450,000
Operating Costs (Per Ton of Throughput)	
Raw materials	\$1.50
Labor	.96
Supervision	.48
Utilities	
Water	.02
Electricity	1.50
Steam	2.80
Maintenance	.60
Direct Operating Costs	7.86
Depreciation (10 years)	1.00
	\$9.86

active agents derived from fatty acids totaled 152,000,000 lbs., plasticizers, 39,600,000 lbs. and miscellaneous derivatives of fatty acid about 29,300,000 lbs. This total is not com-

TABLE 2: ESTIMATED EQUIPMENT COSTS FOR ENZYMATIC HYDROLYSIS

Item	Size	Total Cost, Dollars
Grinder pre-breaker	125	12,000
Thermascrow	16 in. x 15 ft., 1 hp.	9,000
Disintegrator (6)	100 hp.	36,000
Conveyor	(Same as Thermo)	
Tanks (4)	screw	700
Agitators (4)	3,000 gal.	20,000
Centrifuge	15 hp.	6,000
D-canter	40 gpm.	10,000
Centrifuge, fat		10,000
Screen		2,000
Drum dryer	4 x 8 ft.	10,000
Rotary dryer	2 x 10 ft.	6,000
Hammer mill		3,000
		Total \$124,700

plete since there are basket categories, including sulfated and sulfonated fatty acids and alcohols, which accounted for 200,000,000 lbs.

Some of the most attractive fields for fatty acids are in toilet goods, pharmaceuticals and foods, according to Pattison. These industries consume 10,000,000 to 15,000,000 lbs. of oleic and stearic acids.

While there is a growth potential for fatty acids in cosmetics, this area has been clouded by regulations stemming from the recent Food Additives Act, Pattison said. It was assumed initially that stearic acid and oleic acid and others falling in the same class were generally regarded as safe as direct food ad-



RE-ELECTED officers smile broadly for NP camera man. They are: first vice president, John Haugh, Tucson Tallow Co.; secretary-treasurer, Miss Rose Alpert, Chicago; president, Myer Sigal, G. Bernd Co.; second vice president, William Malloy, Lynchburg Rendering Co., and executive director, John J. Hamel, jr., from the association's headquarters office in Chicago, Ill.

ditives, but they have been withdrawn from the GRAS list because of chick edema. Today all fatty acids classed as direct additives must be food grade and be made from edible fats and oils. While "edible fat and oils" has had various interpretations, all bar fats from animals which have died other than by slaughter, he pointed out.

Testing procedures for chick edema factor in raw material are under development, but progress currently is stymied by the fact the contaminant has yet to be chemically identified, Pattison claimed.

The fatty chemical industry today has exacting specifications for its raw materials whether they are fatty amines, epoxidized esters or polymerized acids. They must compete in uniformity with pure synthetic chemicals and cannot vary from batch to batch or season to season. This is the basic reason why the rendering industry must produce better and more uniform products even if a premium cannot be obtained in the market.

The new gas chromatography technique enables the buyer of fatty acids quickly to determine their quality and uniformity, he said, and noted that what a soaper wants in tallow may not be what the fatty acids industry desires.

All members of fat industries, whether they produce animal fats, vegetable oils, cottonseed, linseed or tall oil, should join in sponsoring a research organization to cut across product and source lines, Pattison suggested. This organization could be called the Oleochemicals Foundation.

In view of the fact that both the fatty acid and synthetic glycerine industries are in a position of over-capacity, this is the only avenue for new market development for all fats.

EXPORTS: In world tallow markets, the United States with its annual exportable supply of more than 700,000 tons commands about 70 per cent of the trade. Its closest competitor is Australia, with about 150,000 tons available for export each year, asserted Carleton Astell, manager of the tallow and grease department, Frank Fehr & Co., Ltd., London, in his talk on foreign trade in tallow. Of all the export countries, the United States has the most highly-developed facilities for bulk shipment. Australia can ship only 30,000 tons in bulk, while New Zealand has no facilities for bulk movement. He said that trading in the Australia-New Zealand area is complicated because each producer has his own specifications.

Tallow production in the United Kingdom will increase to about 110,000 tons this year compared with 75,000 tons five years ago. In like manner, the western continental countries are experiencing expansion in tallow output. The great potential markets are Russia, China and Africa where living standards are rising slowly.

Improvements in the technology for refining palm oil from Africa, Malaya and Indonesia have made possible the expansion of tallow exports from the U. S., according to Astell. Until recently these tropical oils had an ffa. value of 10 to 15, but they range now between 2 and 5 per

cent, making them suitable for ultimate utilization as food.

Tallow trading in England is highly developed and dates back to 1282 when City of London records refer to tallow traders. The London Guild of Tallow Chandlers acquired a building in 1476.

In conclusion, Astell suggested that the exporter upgrade his fat slightly above specifications to compensate for the depreciation that normally takes place in overseas shipment and to pay closer attention to weights which generally are short rather than long.

HOME HELP: Success in developing foreign outlets depends in large measure on working with local business men abroad, said Howard L. Roach, president of the Soybean Council of America, in his presentation on cooperation in market development. Unless the cooperation of the local business man (abroad) is obtained, a trade trip becomes a fruitless vacation. The foreign business man understands the profit motive, but looks with suspicion on the uninformed and the uplifter.

If a trade visit uncovers a favorable market situation, it should be followed up with the establishment of a permanent office staffed by local people who can give technical assistance to potential customers. The Soybean Council has two offices in South America, six in Europe, one in Africa, two in the Middle East and three in the Far East.

The Soybean Council also conducts schools and seminars on the use of soybean products. This year India received its first shipment of soy-



SPEAKERS sound off: E. Scott Pattison, "Quality tallow protects fatty acids market." George Sachs, "Enzyme-processed meat meal is good in pig and chick starters." Howard L. Roach, "Work with local business men abroad to expand foreign markets for fats and meal." All spoke at NRA convention.

boo in selling to the world market, according to Roach. It suggests an in-and-out kind of supply situation and also prejudices the seller's price status. Selling should be done from the position of abundance rather than surplus, he emphasized.

There is great interest in developing broiler industries in Europe, South America and the Middle East. Roach suggested that this is an area where the Council and the renderers could work together in developing mutually desirable markets. The Council, while selling its own meal, promotes the use of tallow as a high-energy ration constituent.

During the past year the Council has held a school at the University of Peru in Lima on feed mixing

taste of Peru's poultry and eggs could be eliminated by use of a better balanced ration.

Since all animal feeding materials and fats are somewhat interchangeable, he concluded, better use of one opens a potential market for all.

VENTURES: President Myer Sigal reported that NRA has appropriated \$5,000 to be spent during the coming year for local advertising in conjunction with trade fairs in which the association participates. NRA also has decided to hire a full-time director to replace voluntary development efforts of its members. During the past year, Harold Weiss of Gulf Soap Corp., Arabi, La.; John Haugh, Tucson Tallow Co., Tucson, Ariz., and William Young, Gordon Young Ltd., Toronto, have devoted considerable time in promoting use of tallow and animal proteins for feeds in foreign markets.

The association plans to establish full-time offices in Italy and in South America to promote its trade interests, Sigal asserted. The office in Italy will be a joint venture with the USDA Foreign Agricultural Service for a period of three years. It is hoped that it will be the forerunner of similar offices in Spain, France, West Germany, Netherlands and the United Kingdom. Potential use of fats in feed in these countries is much greater than present consumption, he claimed.

INFORMATION EXCHANGE: Ten "trading posts" were held simultaneously during one session. The posts, their guest authorities and their moderators were:

1. NRA research program and foundation, Dr. Allan Berne-Allen, consultant, and Gene Hopton, In-

[Continued on page 32]



MEMBERS of public relations committee are (seated) Irwin Frish, Long Island Soap Co.; Joseph Beucher, Nick Beucher Co., and William Malloy, Lynchburg Rendering Co. **Standing are** Glen Brower, The Brower Co.; Howard Norton, Norton & Co., and Seymour Heller, Denver Rendering Co.

for livestock and poultry. While recognizing that Peru has plenty of fish meal, the Council felt that encouragement of greater and better use of local products would eventually open a market for soybean meal. It provided the Council with an opportunity to point out that the fishy

bean oil and the Council is sponsoring four three-day schools on use of the oil in that country. When requested, the Council sponsors educational work anywhere and now has oil consultants in Iran, Turkey and Pakistan.

The term "surplus" should be ta-

Rath Reports Loss of \$1,891,724 for 1961; Sees Upturn From Modernization

A net operating loss of \$1,891,724 on sales of \$268,404,077 was reported by The Rath Packing Co., Waterloo, Ia., for its 1961 fiscal year ended September 30. In the prior fiscal year, Rath earnings were \$1,414,404 on sales of \$296,729,377. The company is the first major packer to report results for the 1961 year.

The "disappointing results" of the past year were due primarily to a disruptive labor situation at the



JOE GIBSON



H. H. RATH

Waterloo plant and unfavorable market conditions, explained the company's annual report. Labor difficulties involved "work stoppages and deliberate production slow-downs." The latest of these began in mid-July in the hog dressing and pork cutting departments and continued for several weeks, forcing a halt to many plant operations.

Operations also were affected by a decline in numbers of hogs and the resultant higher prices. "It was impossible, in a highly competitive market, to recover these higher live hog prices and the increased costs due to lower volume," the report said. "An extremely narrow margin between livestock costs and selling prices continued throughout the fiscal year."

Commenting on prospects for the coming year, board chairman Howard H. Rath and president Joe Gibson said: "Increased wage and other costs and uncertainties of competitive pricing of our products make it difficult to forecast earnings. We will, however, be realizing further benefits from our modernization and cost control programs. Management believes this company will operate at a profit in 1962."

Rath's modernization and expansion program "brought into operation new facilities of great importance" in 1961, the report pointed out. Production at the company's new hog slaughtering plant in Columbus Junction, Ia., is said to have "measured up to our expectations" since operations got under way in

May. Completion of the firm's new and substantially larger meat processing plant at Houston, Tex., "enables Rath to strengthen its services in the entire Houston trade region," the report noted.

Modernization of hog slaughtering operations at the Waterloo plant, which had been under way for one year, was concluded in July. "It has provided new facilities which will contribute to greater efficiency in the pork operations, and to your company's efforts to remain competitive in supplying outstanding product values to customers," the report said, adding that the modernization project has effected substantial savings.

Capital expenditures by the company for replacement of or additions to present facilities totaled \$2,500,000 in the latest fiscal year. Lacking earnings in 1961, the company drew upon earnings retained from prior years to meet the \$2,500,000 commitment for capital improvements, as well as to pay \$1,150,000 toward retirement of long-term debt. Rath has invested \$4,300,000 in the past two fiscal years for capital improvements in order to "increase efficiency, expand productive facilities and effect long-range economies," the report said.

Uniform Coding, Dating Practices Recommended

Two recommendations of the American Meat Institute's sales and merchandising committee aimed at simplifying stock rotation by retailers have been approved by the AMI board of directors and are being passed along to the industry.

The recommendations, developed in response to retailer requests for uniformity in coding and dating, also have been approved by the supplier-relations committee of the National Association of Food Chains and the merchandising committee of the National Association of Retail Grocers and will be submitted to the Super Market Institute and other retail trade groups so they may inform their members, explained Homer R. Davison, AMI president.

The AMI recommends that the industry in general: 1) use the current four-digit AMI sausage code on all consumer packages, excluding canned product, whenever a coding is requested and that the code mean a pack date unless it is underlined,

in which case it will mean a quality assurance date; and 2) adopt the practice of open dating on shipping containers whenever a date is used on such a container.

The current AMI sausage code consists of four digits; the sum of the two outside digits equals the month and the two inside digits represent the day of the month. For example, 5214 and 0219 both mean September 21, and 5036 means November 3.

Canned product is excluded from the code dating recommendation since such product often carries an indication of the year and the use of the digit code makes no allowance for any such indication, Davison explained. He said, however, that some canned meat processors have indicated that they might use the recommended code and add an additional digit to indicate the year. For example, 5214-1 would mean September 21, 1961.

"Whenever a coding is requested indicates that this code is optional," Davison said. "Whenever a retailer requests that product be coded by the packer, use of the AMI meat code is recommended. To achieve the desired result for retailers who have requested a uniform code, no special code system should be requested."

Where the four-digit code is underlined to signify a "quality assurance" date, sale of the product by the retailer before the date indicated will mean quality assurance for the consumer, Davison said. "It is not intended that there be any implication of a guaranteed sale in open dating," he pointed out.

Open dating on shipping containers was requested by the retailers so they might better rotate products at the warehouse and retail levels.

Davison suggested that any retailers now requesting codes of their own on product should be informed of the recommended AMI code endorsed by the retail food trade.

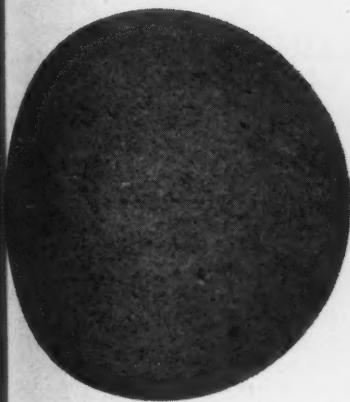
MIMPA to Discuss U. S. Meat Inspection Extension

Implications for Maine meat packers and processors if the Federal Meat Inspection Act's coverage is extended by Congress will be among the areas discussed at a dinner meeting of the Maine Independent Meat Packers Association Wednesday, November 29, at the Jefferson Hotel, Waterville.

Clayton Osgood, chief of the inspection division, and Dr. Stan Merrill, chief veterinarian, Maine Department of Agriculture, will speak

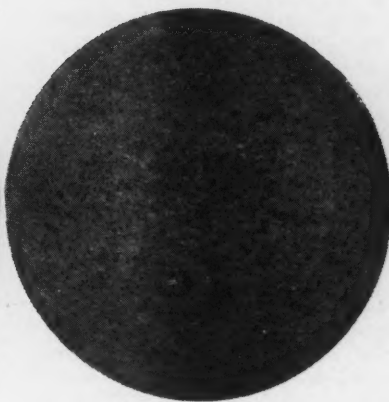
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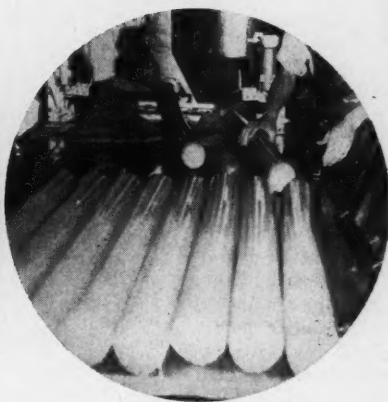
WORST OF LOT

This worst slice from an entire production run shows only traces of air.



AVERAGE OF LOT

This is completely typical of the high quality Bologna produced by the De Laval stuffer.

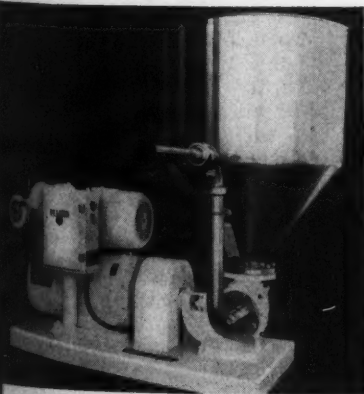


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Shrink, Other Loss Factors Reflect Need for Improved Handling of Hogs



RICKENBACKER

LOSS AND DAMAGE to hogs associated with handling and transportation in marketing and processing are estimated at \$22,600,000 a year, based on average prices prevailing over the years 1957-59.

This national figure includes losses due to death in transit, condemnations of carcasses and primal cuts and carcass bruise damage. On a per-head basis, this total loss reflects bruise damage amounting to 11.39¢ and death and condemnation losses of 8.02¢ and 6.16¢, respectively.

The preceding information is contained in a report on a series of four handling and transportation tests conducted by the Farmer Cooperative Service, U. S. Department of Agriculture, beginning in April, 1959. Results are presented in detail in a booklet entitled "Loss and Damage in Handling and Transporting Hogs" by Joseph F. Rickenbacker, transportation branch, management services division.

The tests determined the extent of such losses and explored the relationship they might have to handling conditions and practices ordinarily prevailing in the movement of hogs from concentration points to slaughter. Techniques of testing and results are summarized in the following paragraphs.

The four periods of research were on a seasonal basis and were conducted in cooperation with the packing industry, transportation and marketing agencies and Livestock Conservation, Inc. Included in the study were 211 test shipments of hogs moving by rail and truck from mid-western origins to slaughter plants located in the Rocky Mountain and Pacific Coast states.

About 29,000 head of swine were observed during assembly and loading, at stops en route and during un-

loading and yarding. Hazardous conditions in facilities and equipment included any defects that might have a bearing on safe handling of the hogs. FCS observers noted whether persuaders were used and, if so, what type, to what extent and to what degree. Loading time for each deck, live weight of the animals, temperature, relative humidity and general weather conditions also were recorded.

Observations were made during and after slaughter. Post-slaughter examinations of the carcasses gave data on injuries or other conditions resulting in loss. The hot dressed weight also was obtained so that yield figures could be derived.

AVERAGE TOTAL LOSS: Actual loss figures of test shipments in this study showed that the average total loss per head on the basis of the three specified categories of loss (death, condemnation, bruise) was 25.26¢, based on average prices prevailing over the years 1957-59. (This three-year period covered a year in which prices were considerably higher than usual, a year in which prices were at virtual rock bottom and a third year in which prices were considered average.)

The value of tissue trimmed from carcasses because of bruise injuries accounted for 40 per cent (or 3,800 lbs.) of the total bruise loss. Devaluation of primal cuts caused by severe or critical trim-out of damaged tissue, or both, made up the remaining 60 per cent (about 6,000 primal cuts were devalued). The largest loss due to bruising was found in hams—7.38¢ per head. Bellies and shoulders, in that order, were the next most critical carcass parts affected, but the total loss on these cuts was less than one-half of that sustained on hams (Table 1).

TABLE 1—Bruise Loss Per 100 Head by Carcass Location

Carcass location	Loss	% of total bruise loss
Ham	\$7.38	64.8
Belly	2.03	17.8
Shoulder	1.15	10.1
Loins	.73	6.4
Fat back	.10	.9
Total	11.39	100.0

Of course, the report says, the ham is one of the highest priced of the primal cuts, which would tend to make the loss run somewhat higher. But it was found that 6 per cent of the total tissue trimmed from carcasses was also related to the hams and that 60 per cent of all trim bruises were on hams. This contrasted with the loss on loins, also a higher priced primal cut, which accounted for only a little more than 6 per cent of total bruise loss. However, in the case of loins, the total trim weight represented only about 1 per cent of the aggregate bruise trim. These facts suggest the areas to which the greatest emphasis of improved handling should be directed, the report says.

Principal factors affecting losses were length of haul, weather, type of carrier and shrink and yield.

The tests confirmed results of previous studies of the FCS and other agencies, which had shown a positive relationship between increasing lengths of haul and rising losses (see Table 2). Shipments fell into three average length-of-haul groupings—925, 1,425 and 1,925 miles.

Total losses rose 47 per cent on shipments moving an average of 1,925 miles over those transported 1,000 miles less. Losses in the 1,425-mile group were about 24 per cent higher than in the 925-mile group and the long-distance group showed about 19 per cent higher losses than the middle group.

Increases in loss from condemnation and death were largely responsible for the increase in total loss since bruise losses declined on the long-distance shipments after showing a rise on shipments moving about 1,400 miles.

This somewhat negative relationship of bruise loss to longer length

TABLE 2—Loss Per 100 Head and Average Length-of-Haul by Major Mileage Groupings

Average length-of-haul in group Miles	No. of head	Method of Transport		Bruise loss	Condemnation loss	Death loss	Total loss
		Rail	Truck				
		Per cent					
925	7,554	62	32	\$11.45	\$2.11	\$ 6.11	\$19.67
1,425	6,456	94	6	13.55	5.61	5.23	24.39
1,925	15,280	96	4	10.42	8.40	10.17	28.99
All tests	29,490	88	12	11.39	6.16	8.02	25.57

of haul indicates that most injuries resulting in bruise damage must have occurred during earlier handling rather than during the over-the-road haul. A number of control test shipments—moving an average of 125 miles and conducted as a subsidiary to the major research—supported this conclusion. Although certain other factors were involved, bruise loss on these shipments was highest of all.

CRITICAL LOSS SEASONS:
Seasonal variations in weather and climate were associated with changes in the level of losses (Table 3). Sum-

TABLE 3—Losses Per 100 Head by Seasons

Class of loss	Spring	Summer	Fall	Winter
Bruise	\$10.70	\$13.84	\$11.15	\$10.01
Condemnation	8.32	6.07	1.87	7.84
Death	3.37	14.17	5.21	12.05
Total	22.39	34.08	18.23	29.90

mer and winter stood out clearly as the more critical loss seasons, with the total loss in summer about 87 per cent higher than the low season (fall) loss. Winter losses were 64 per cent higher and spring losses were 23 per cent higher than those in the fall.

Death loss rose dramatically during summer and winter. Although pneumonia was a cause of condemnation in all seasons, it was three times more prevalent in winter. Bruise loss was higher during the summer months, but the level of loss from bruising remained rather constant over the year. The effects of excessive heat or humidity or both in the summer resulted in an unfavorable physical reaction in animals, making them difficult to handle.

From another standpoint, adverse weather was closely related to bruise damage. This was determined by the identification of carcass damage with handling mishaps from icy or rain-slickened surfaces of facilities, and hazardous driving conditions in the case of truck shipments.

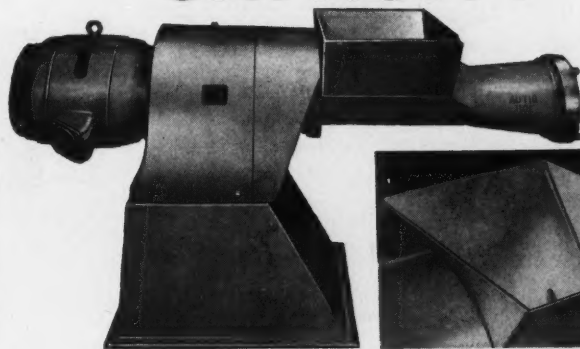
The average weight of hogs in the test shipments was 223 lbs. Average transit shrink was 5.89 per cent and hot yield was 70.72 per cent (Table 4). If shipments were examined only on the mode of transport, truck shipments would show 0.6 per cent less shrink than rail shipments, but only 0.08 per cent greater hot yield than the latter.

As might have been expected, total transit shrink gradually increased as length of haul increased. This was accompanied by a somewhat less significant decline in hot yield. Rail shipments showed higher rates of shrink in the first two mileage groups (925 and 1,425 miles),

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but shrink was much higher on truck shipments in the longest length of haul (1,925 miles). In nearly all instances the lowest shrink was consistent with a higher hot yield.

A review of shrink and yield figures on a seasonal basis, without regard to length of haul, showed that shrink on rail shipments remained fairly constant for all seasons of the year, with a very slight rise in summer and fall and a moderate decline in winter. On the other hand, climate appeared to influence shrink in truck shipments since shrink was 7.05 per cent in summer, 5.77 per cent in winter and only 4.22 per cent in the spring, with the fall rate 0.3 per cent greater than the spring rate.

Likewise, hot weight obtained on rail shipments differed little regardless of season, ranging from 70.51 per cent in the fall to 70.97 per cent in the spring. As for trucks, where shrink rates were low, yields were high, and where shrink was high, yields fell correspondingly. Thus, in the summer the yield dropped to 68.74 per cent, while the low shrink rate in the spring was accompanied by a high yield of 72.22 per cent.

All of the rail shipments that moved more than 1,000 miles were unloaded at least once and the ani-

TABLE 4—Shrink and Hot Yield on Rail and Truck Shipments of Test Hogs by Major Mileage Grouping

Mileage group and mode of transport	Average wt. per head		Shrink	Hot yield
	Lbs.	%		
I. 925 mi.				
Rail	227	5.50	71.19	
Truck	229	5.00	71.32	
II. 1,425 mi.				
Rail	223	5.65	70.69	
Truck	209	4.61	68.09	
III. 1,925 mi.				
Rail	222	6.24	70.59	
Truck	216	7.92	68.55	
All distances				
Rail	223	5.96	70.71	
Truck	225	5.36	70.79	
All loads	223	5.89	70.72	

mals were given feed and water. Whether feed, water and rest en route help to control shrink and contribute to higher yield cannot be proved positively. The results obtained in this study would seem to indicate that stopping and feeding produced at least some salutary effect because rail shrink losses and hot yields were considerably more favorable than those obtained on truck shipments that were not stopped en route.

MORE TRUCK LOSSES: Truck losses exceeded rail losses by \$8.07 per hundred head (see Table 5). Death loss in truck shipments was the major factor in the overall higher loss on motor carrier loads; truck deaths were three times

higher than on rail shipments. To offset the somewhat higher bruise and condemnation losses on rail shipments.

Since the volume of truck shipments was concentrated in movements averaging about 900 miles in length of haul, the two types of transport in the 900-mile distance group were compared closely for more valid results. This comparison indicated a higher truck loss of \$5.12 per hundred head, with death loss still the dominant factor since it was slightly under four times as great as rail death loss.

Since pneumonia condemnations were quite high for long-distance rail shipments during the winter, protection against extreme cold during rail movement should be a matter of concern for railway livestock departments, the report cautions. High bruise losses in certain truck shipments during winter could be attributed to extremely poor driving conditions—icy roads, heavy snow fall and buffeting winds.

The report says there was not too much overall difference between the two modes of transport, but the data indicate that length of haul and seasonality should be considered in deciding whether to ship hogs by rail or truck since particular hazards

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Conveyor at Alberta packing plant
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THE NATIONAL PROVISIONER, NOVEMBER 18,

became more important in the one case than in the other.

Detailed records of observations of handling conditions and practices revealed that the most frequent forms of mishandling were abusive use of persuaders; rushing and hurrying animals during loading, causing pile-ups and overcrowding in chutes; slips accompanied by severe body impact with facilities, and careless handling, resulting in hogs falling from elevated ramps.

The abusive use of persuaders was the most common form of mishandling. This abuse occurred primarily during the loading of animals into vehicles for transportation, either at origin points or in reloading after a stop en route. There would be considerably less reason for using persuaders during unloading since animals generally will leave the vehicle voluntarily after a journey, provided the door is open, the way is clear and the unloading facilities are uncomplicated in that ramps and chutes are straight and the animal is not required to jump, the bulletin recommends.

The excessive and abusive use of persuaders witnessed during the study emphasizes the importance of training programs to instruct handlers in the significance of this par-

Mileage group		Season				Annual
		Spring	Summer	Fall	Winter	
I. 925 miles	Rail	\$17.97	\$26.81	\$12.85	\$ 8.92	\$17.28
	Truck	12.13	19.85	7.89	42.81	23.07
	All loads	15.96	23.37	11.90	35.66	19.67
II. 1,425 miles	Rail	27.40	21.16	18.30	14.61	20.54
	Truck	No shipments	94.26	No shipments	No shipments	94.26
	All loads	27.40	33.25	18.30	14.61	24.39
III. 1,925 miles	Rail	24.29	37.81	20.95	32.98	28.37
	Truck	61.70	54.84	No shipments	No shipments	57.98
	All loads	25.42	38.70	20.95	32.98	28.99
All groups	Rail	23.14	31.31	18.69	27.27	24.52
	Truck	17.44	47.44	7.89	42.81	32.59
	All loads	22.39	34.08	18.23	29.90	25.57

ticular problem. These programs should be directed not only toward those handling animals on farms, at buying stations and at concentration points during shipment, but also to those who drive the animals from holding pens to slaughter. Severe blows sustained even seconds before slaughter can result in carcass bruise injury, with the same effect as those administered hours or even days before the animal is processed into meat.

PROPER BEDDING NEEDED:

When animals fell from elevated ramps, chutes or upper decks, there were usually two causes: 1) the sides of the loading facility were not properly protected, or there was a gap or open space between the faci-

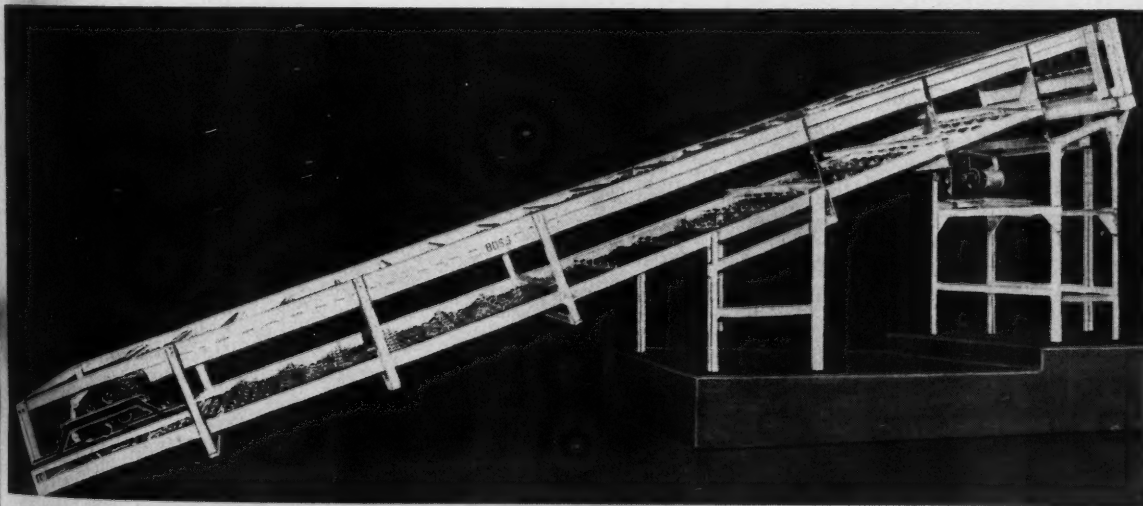
lity and the vehicle, and 2) handling accorded the animals was rough, careless and usually hurried as well. A little simple carpentry, patience and common sense can alleviate these loss-associated conditions, the booklet points out.

Modifying facilities to conform with prevailing equipment specifications and using protective materials during inclement weather should minimize or eliminate the majority of hazardous conditions in stationary facilities at most hog concentration centers, it observes. Selecting and applying proper bedding also are particularly important in the safe movement of hogs, not only in loading and unloading but during the

[Continued on page 40]

The "BOSS" No. 1009 Chain Bleeding Conveyor is used to carry hogs directly from sticking table to scalding tubs. A pneumatically-operated platform on the conveyor facilitates movement of stuck hog into chain section of the Bleeding Conveyor. A stainless steel blood trough extends full length of Conveyor on head side.

The "BOSS" No. 1009 Chain Bleeding Conveyor can be operated on the horizontal or an incline of 20 to 25 degrees. Depending upon the frame length of Conveyor and time of bleed per hog, from 120 to 675 hogs per hour can be handled by the "BOSS" No. 1009 Chain Bleeding Conveyor. Complete specifications on request.



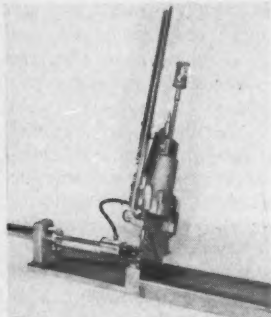
THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

75 YEARS OF SERVICE
TO WORLD'S
MEATPACKERS

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

PRESSURE PACKER (NE 1103): Semi-automatic pressure packing unit for ham, turkey, chicken rolls, etc., packs meats solidly and seals ends tightly. Unique clamp and handle mechanism frees operator's hands for manipulating the product, resulting in meat



packages that remain neatly packed until they reach consumers' hands. Weighing 41 lbs., apparatus is delivered with air hose, mufflers, regulator and lubricator-filter-regulator unit. Tipper Tie, Inc., Union, N. J., says the unit saves time and money because it is fast, efficient and trouble-free.

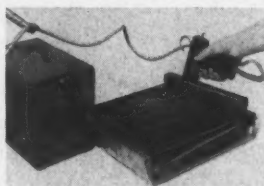
SMOKEHOUSE (NE 1111): Designed by Drying Systems Co., division of Thor Power Tool Co., Chicago, two-cage smokehouse features preassembled units. Oven, duct system, conditioning unit and control center can be prefabricated in factory. Insulated stainless steel panels and structural framing members lock together to form smooth-wall, airtight closure. Air and smoke distribution system

assures uniform temperatures in all parts of smokehouse. Oven has effective working area of 232 cu.



ft.; it will accommodate either two standard sausage cages (43½ in. wide x 48 in. long) or two standard smokehouse trucks (35 in. wide x 46¾ in. long x 72 in. high). Design standardization permits consistent results, quick delivery, lower prices and complete flexibility of installation, manufacturer says.

HEAT SEALER (NE 1085): Overwrap heat sealer can handle any thickness of film in wide variety of compositions. Instantaneous heating to a pre-selected peak temperature is produced at touch of trig-



ger; unit cools immediately when trigger is released, assuring complete operator safety. Special dual-range

controls in metal cabinet provide exact desired temperature for every sealing job. Compact device can be brought directly to the job, where its handy-grip pistol permits easy sealing of regular and irregular shaped packages. Manufacturer is Rosenthal Mfg. Co., Chicago.

FOOD PUMP LUBRICANT (NE 1098): "Petrol Gel" has been approved by Meat Inspection Division, Agricultural Research Service, U. S. Department of Agriculture, for use as a lubricant on food pumps in federally inspected meat packing plants. "Technical white grease" is tasteless, odorless and impervious to water. It has high melting point and will not taint when in contact with food products. Product can be used on valves, pistons and other connections of centrifugal pumps, filling machines, etc. Lubricant will remain on parts to which it is applied for long periods, according to McGlaughlin Oil Co., Columbus, O., the manufacturer.

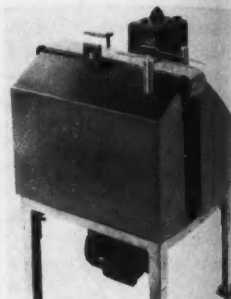
FREEZER LOCKER TRAYS (NE 1106): Developed by Abbey Wire Works, Inc., Philadelphia, plastic-coated wire handling trays are for storage



of large meat cuts and other food items in large walk-in freezer lockers. Trays' smooth surfaces assure sanitary handling conditions because there is no danger of snaring meats on any exposed metal parts. Since open-mesh design permits full drainage,

items may be washed and prepared while still in tray. Special plastic coating is rust-resistant and non-toxic. Trays are available in four sizes and are adaptable for storage racks or hand trucks and dollies.

UNDERWEIGHT REJECTOR (NE 1105): Compact, automatic rejector can detect missing components within package units. Introduced by Illumitronic Systems Corp., Sunnyvale, Cal., unit handles closed



packages in weight range up to 7 lbs. As package flow moves across machine, flipper reject mechanism discharges underweight units from carrier belt. Speeds up to 300 packages per minute are achieved, it is claimed. Model shown measures 24 x 24 in.; height is adjustable. All units under a predetermined weight are rejected within accuracy tolerance established by line speeds and product characteristics.

PEST CONTROL (NE 1100): Packaged in cake form, newly-discovered chemical is said to kill flies instantly upon contact; flies need not eat the compound to assure efficient pest control. Product remains potent for long periods after it is placed in areas where flies are most troublesome. Chemical is recommended for use in meat processing plants and other establishments that may have health-fly problem. General Chemicals Corp., Antioch, Cal.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (11-18-61).

Key Numbers

Name

Company

Address

Christian Kunzler Heads Pennsylvania Association

Christian C. Kunzler, president of Kunzler & Co., Inc., Lancaster, Pa., was elected president of the Pennsylvania Meat Packers Association at the group's recent annual meeting.

Other officers for 1961-62 are: vice presidents, Carl H. Pieper, Oswald & Hess Co., Pittsburgh, and Franklin L. Weiland, Weiland Packing Co., Phoenixville; treasurer, Paul Roberts, Roberts Packing Co., Kimberton, and secretary, E. R. Habbersett, Habbersett Bros., Media.

Directors elected at the meeting are: John G. Stephen, Arbogast & Bastian, Inc., Allentown; Robert Hofmann, North Side Packing Co., Pittsburgh; Charles L. Zoll, sr., Kessler's Inc., Lemoyne; B. C. Dickinson, Louis Burk Co., Philadelphia; William L. Medford, Medford's, Inc., Chester; Robert H. Hahn, Edward Hahn Packing Co., Johnstown; Christian C. Kunzler; E. R. Habbersett; Carl H. Pieper, and Franklin L. Weiland.

For the 10th time, the group authorized the Pennsylvania Meat Packers Association Scholarship at Pennsylvania State University. The scholarship is awarded each year to an undergraduate or graduate student who has a particular interest in the field of meats.

Military-Industry Meet to Cover Packaging, Handling

Cost reduction and controls in packaging and handling; warehouse automation (military and industry); new materials in packaging, and recent organizational management changes in government and their impact on packaging and materials handling will be discussed in detail at the 6th joint Military-Industry Packaging and Materials Handling Symposium, February 26-28, in the Sheraton-Park Hotel, Washington.

Sponsored by the National Security Industrial Association, in cooperation with the U.S. Departments of Defense and Commerce and the military services, the symposium will include exhibits, technical discussions and speeches.

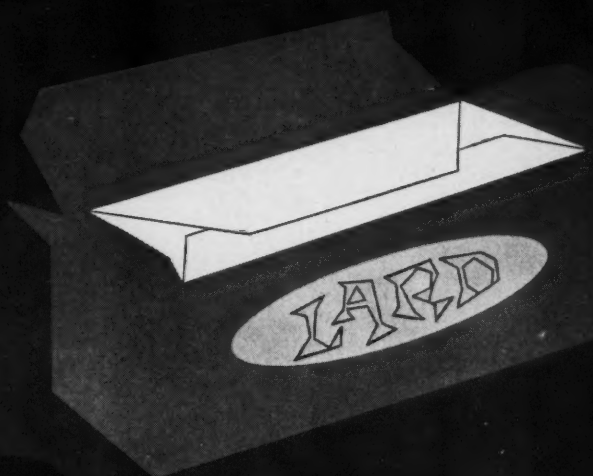
Tolerance for Fumigant

The Food and Drug Administration has established a tolerance of 50 parts per million for residues of hydrogen cyanide in uncooked ham, bacon and sausage when the food additive is present as a result of its use as a fumigant. American Cyanamid Co., Princeton, N. J., was the petitioner.

If you're packaging lard...

you'll want to know about the new

LIGHTWEIGHT LARD-LINER Lard-Pak



Features of the new Lard-Pak

- ▶ Excellent greaseproof protection
- ▶ Clean, high-white color
- ▶ Excellent opacity ▶ Low cost
- ▶ Anti-crawl treated

Try Ripco's new 27 lb. lightweight Lard-Pak for your lard packaging... specially designed for one-pound lard carton liners. You'll be agreeably surprised by the handling, appearance, and protection of this new greaseproof paper. Just drop us a line, or send the coupon below and we will send you a sample of Lard-Pak for your inspection.



**RHINELANDER
PAPER COMPANY**

Rhineland, Wisconsin
Division of St. Regis Paper Company

Rhineland Paper Company
Rhineland, Wisconsin

Gentlemen:
Please send trial sample of Lightweight Lard-Pak.

Name

Title

Firm

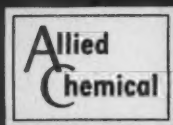
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is U.S.P.**



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DIVISION**

61 Broadway, New York 6, N.Y.



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in PROVISIONER ADVERTISEMENTS

Indicates those companies who are supplying specifications and detailed buying information on their products (or services) in the 1961 Purchasing Guide—to help you make better buying decisions.

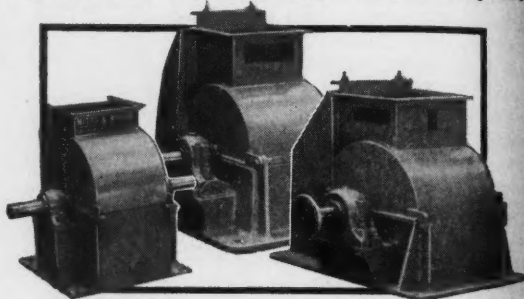
Be sure to study their product information pages when consulting the Purchasing Guide.

GET THE FULL STORY

You're undoubtedly using the Purchasing Guide as a matter of course when working on buying decisions. Why not gain the greatest benefit from its use by making it your practice to study the special product information pages carried by many of the leading suppliers to your industry? Sections A thru M is the place to look for detailed, specific information—the kind you need to make the best buying decisions.

The torch symbol is being used by many of our National Provisioner advertisers to indicate to you that they carry detailed product information in the pages of the 1961 Guide. Look for this symbol and let it light the way for you to better buying.

M & M CONVERTER...
SLICES... instead of chops!
*unique knife arrangement provides fine,
uniform cutting of meat, fats, bones, etc.*



M & M's exclusive design of small staggered cutting knives in a large cylinder allows material to be sliced... not chopped. This provides faster and more uniform processing.

A large rotating cylinder in between heavy-duty roller bearings eliminates an overhanging flywheel. The all-welded, compact steel construction of simple design assures trouble-free operation with low maintenance costs.

M & M Meat Converters are available in a number of different sizes. Three units shown are available with top or side intake and side or bottom discharge.

Write today for complete information.

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1001 SO. WATER ST. • SAGINAW, MICHIGAN
BUILDERS OF WORK-SAVING, MONEY-SAVING AND MATERIALS
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1961



Exhibitor
 Sellen & Brown Co.
 Santa Maria, Calif.
 Days on Feed: 126
 Producer: Sellen & Brown Co.
 Feeder: One
 Feeder rate, value per lb.: .24

BREED-----HEREFORD 1125 LB'S
 LIVE GRADE-----CHOICE
 LIVE PLACE-----6 lbs

Weight	729
Wt. of Ribeye, Oils	
Stk.	
Number of	70.34 60.92
Net Fat	20.6
Stk.	
Range of	29.65 30

GRADE-----CHOICE -
 YIELD-----64.6%
 PLACING-----1st

Feed Per Cwt.	Pounds	Value
Stake	16.54	26.30
Feed	24.61	75.34
Carry-over	28.19	35.36
Total Carcass		61.42

NO RED MEAT AREA --- RIB EYE (inches) 14.0
 MEASUREMENT OF BACK FAT--RIB EYE (inches) 55

First Carcass Contest for Western Show Proves to Be Eye-Opener On Hide-Off Values

A CARCASS contest—on-the-hoof through on-the-hook to yield—was held this year for the first time at the Grand National Livestock Exposition in San Francisco, October 27 to November 5.

Sponsored by the California Cattle Feeders Association with the co-operation of the Cow Palace, the California Beef Council, James Allan & Sons and Safeway Stores, the contest drew favorable comments and strong approval from the ranchers, feeders and meat people in general.

Fifty steers in pens of five from 10 exhibitors were entered. One each from the pens was selected and awarded a rating by judges Harry Parker of the Diamond Ranch and San Luis Obispo College, and Frank Louda, buyer, James Allan & Sons.

After slaughter at the James Allan plant, another set of judges rated the carcasses. On-the-hook judges were Earl Mulderink, national supervisor for the USDA beef grading service; Ernest Crowell, head meat buyer for Lucky Stores, and Dr. Floyd Carroll, Department of Animal Husbandry, University of California, at Davis. The same set of judges served on the panel for the yield study conducted at the Safeway plant.

The contest served to support those who claim there is little correlation between estimating on-

ABOVE: At the left, on-the-hook judges for carcass contest compare notes. Left to right, Ernest Crowell, Lucky Stores; Earl Mulderink, USDA grading service, and Dr. Floyd Carroll, University of California. At the right is panel of the carcass contest winner showing factors in the placement. BELOW: At left is first choice on-the-hoof in carcass contest (not the on-hook winner). At right, Harry Parker of San Luis Obispo College and Frank Louda of James Allan & Sons, who judged the live entries, check their findings against the carcasses.



the-hoof and what the actual yield may be. In the case of the Grand National contest, the No. 1 live steer actually rated last on-the-hook and in yield. Although the yield difference was only 2.4 per cent, 62.2 per cent against 64.6, it affected the return significantly. The total return for the high-yielding carcass was \$61.42 per cwt. while No. 10 realized \$51.62, a spread of \$9.80. The red meat area of the rib eye of the highest in yield was 14 sq. in., op-

posed to 10 sq. in. for the carcass which placed last.

Ranchers, exhibitors, packers and association people considered the contest to have been a "tremendous success," and it is hoped it will become a regular feature at the Grand National. The purpose is to try to identify the beef cattle that will produce the most red meat in relation to bone and fat.

As a result of the contest, producers, packers and retailers agreed

that continued research is necessary in order to predetermine the meat type steer more accurately. J

feels that the federal grading service must revise its beef grading standards in order to reduce the high

businesses, such as chain stores, should be solicited for support of the NRA research program.)

5. Cost comparisons, Emil Kohn, Lincoln Farm Products Corp., and Herb Harris, National By-Products Co. (The NRA in cooperation with USDA should aim at collection of cost and production data for different types of rendering operations and raw materials.)

6. Foreign trade, Frederick Baum, Pasternak, Baum & Co., and Nelson Morris II, Darling & Company.

7. Detergents, fatty acids and lubricants, Dr. Foster Dee Snell, Foster D. Snell, Inc., and John Haugh. (Consumption of dibasic fatty acids, expressed as esters, increased from 6,000,000 lbs. in 1945 to 36,000,000 lbs. in 1960, and use of these esters as synthetic lubricants for high speed aviation is expected to be expanded.)

8. NRA international, Hendrik Prins, Nederlandse Thermo-Chemische Fabrieken, Hilversum, Holland, and William Young, Gordon Young, Ltd., Toronto.

9. The Washington scene, Joseph Huttlinger, NRA Washington correspondent, and Lloyd Hygelund, Crown By-Products Co. (Ten U.S. departments and dozens of agencies

TURN TO PAGE 37

COMPARISON OF HOOF AND YIELD FIRST PLACE

Exhibitor	Camp & Mebane Shafter, Cal.	Sinton & Brown Santa Maria, Cal.
Live place	1st	6th
Yield place	10th	1st
Breed	Hereford, 1125 lbs.	Hereford, 1125 lbs.
Days on feed	150	126
Feeder mkt. value per lb.	24¢	24¢
Carcass weight	706	727
Yield per cwt.		
Total consumer cuts	lbs. \$ 50.89	lbs. \$ 60.92
Total fat	31.50	20.4
Total salvage and loss	41.63 .73	29.66 .50
Yield per cwt.		
Steaks	13.00 16.68	16.54 21.20
Roasts	21.55 18.58	24.61 21.34
Stews, other cuts	23.82 15.71	29.19 18.38
Total carcass return		61.42
Live grade	Choice	Choice
Carcass grade	Choice	Choice
Yield, per cent	62.2	64.6
Red meat area, rib eye (sq. in.)	10	14
Measurement of back fat, rib eye	.09	.55

Edgar Dick, executive secretary of the California Cattlemen's Association, went on record to state: "The California Cattlemen's Association

degree of fat by having a slight reduction in the minimum marbling requirement for qualification for the Choice grade."

Annual Meeting of NRA

[Continued from page 21]

land Products, Inc., chairman of the NRA research committee.

2. Animal nutrition and sanitation, Dr. O. H. M. Wilder, American Meat Institute Foundation, and Robert Fleming, National By-Products Co. (Discussion stressed the need for sanitation through all rendering and

meat and bone meal handling operations.)

3. Public relations, Glen Brower, The Brower Co., and Bill Malloy, Lynchburg Rendering Co.

4. NRA program and objectives, Myer O. Sigal and C. Oscar Schmidt, Cincinnati Butchers' Supply Co. (Interest was focused on the idea that non-member renderers and allied



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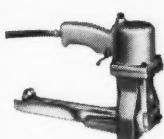


Stop shipping your profits out with your products...

BOSTITCH staplers secure shipments, savings and efficiency



Model D16 Top Stapler seals tops of corrugated containers across seam entirely from outside. Lightweight for easy operation and portability. Drives wide-crown staples and clinches them inside work.



Model D16AD Air Drive Top Sealer incorporates all features of the D16 including quick loading and exclusive single-adjustment clinch control. Fast, portable, easy operation at minimum cost in time and materials.



Model D9 Autoclench seals top flaps, working entirely from outside with self-closing staples. With Bostitch staples you fasten more than the surface; you fasten all the way through the combined thicknesses.



Model F94 places wide-crown staples across joint where bottom flaps meet. Spaced five inches apart, staples meet requirements of Rule 41. Foot operated or motor driven. Fewer staples and faster work keep costs low.



Model FC95 "Golden Belt" Bottomer drives 4000 staples without re-loading, eliminating 75% of time lost in loading. Deep throat permits stapling carton bottoms up to two feet long without reversing.



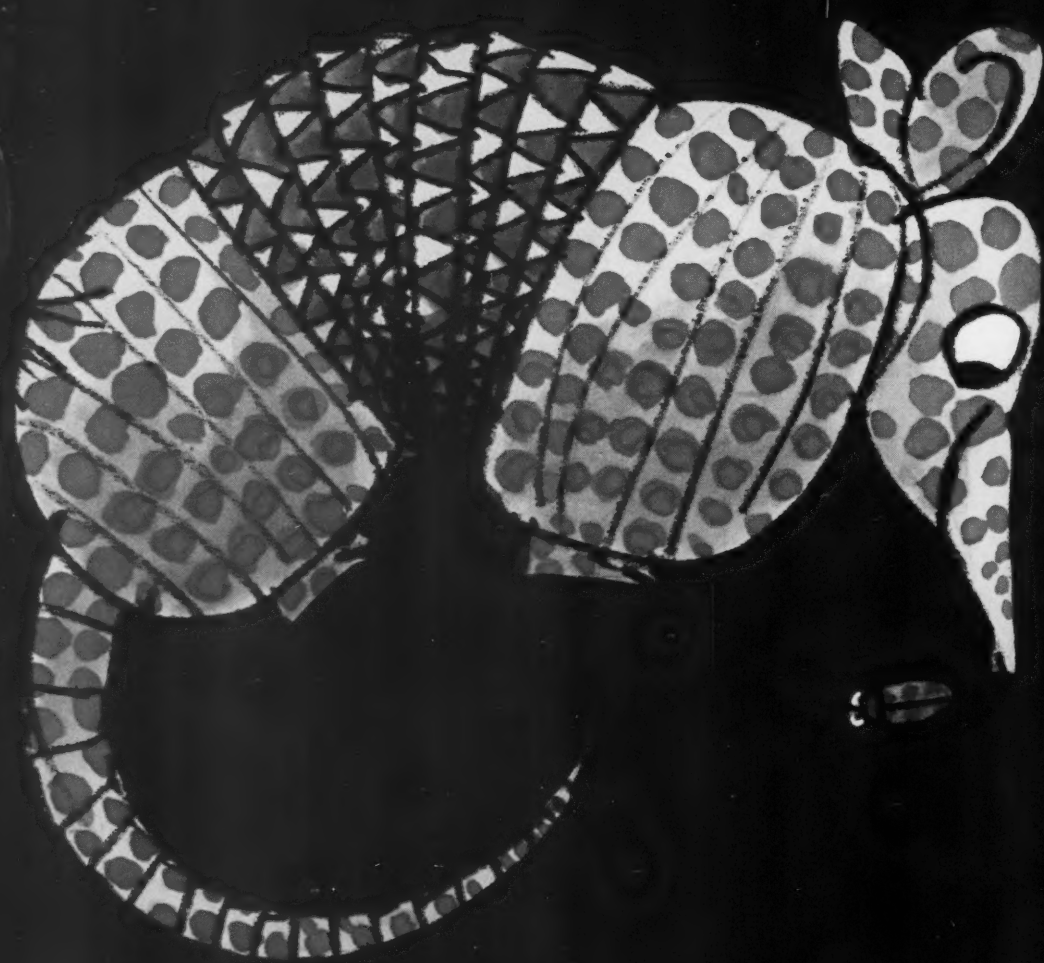
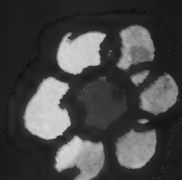
Model No. 14B stitchee makes its own staples from coil of wire. Economical where high output is needed and low investment is important. For bottoming regular and special slotted containers.

Fasten it better and faster with

Write for free booklet, "How to Cut Costs on 20 Shipping Room Jobs."
Or call your Bostitch Economy Man. He's listed in your phone book.

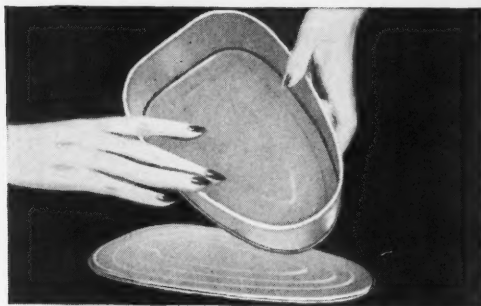
BOSTITCH®
STAPLERS AND STAPLES

771 BRIGGS DRIVE, EAST GREENWICH, R.I.



The Perfect CONTAINER doesn't just Happen!

WISE Armadillos seldom lose out on the field of battle. They just pick smaller opponents! And, when the odds are against them—they rely on the “suit of armor” nature thoughtfully provided. Another case of a container—that does what it's supposed to do . . . best!



New design . . . with convenience in mind!

Canco's new “MiraGuard Safety Rim”^{*} ham can is an excellent example of a container that does what it's supposed to do . . . best! It features a safe rolled edge . . . makes raw-edged cans obsolete. A child can handle this can safely!

Easier to open, too!

The “MiraGuard Safety Rim” ham can has a tear strip that winds smoothly because it is self-tracking. Canco has even redesigned the winding key. Now it is shaped to fit a woman's hand for easier roll opening.

This all-new “MiraGuard Safety Rim” ham can is now available. Call your Canco salesman today! Be ready when your customers demand “MiraGuard Safety Rim.”

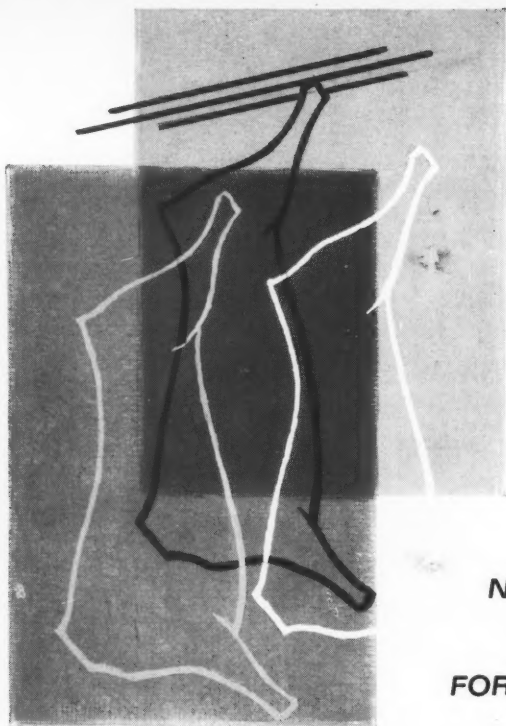
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GREAT CONTAINER IDEAS COME FROM



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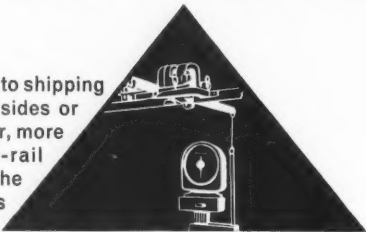
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NEW SPEED!
AMAZING ACCURACY
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FAIRBANKS-MORSE OVERHEAD TRACK SCALES

From dressing floor to shipping dock . . . weighing sides or quarters . . . the faster, more accurately on-the-rail weighing moves, the faster your profits pile up!



Fairbanks-Morse Overhead Track Scales combine our exclusive, fast-reading "Floaxial" Dial with year-in, year-out accuracy.

F-M Overhead Track Scales feature scientifically ground and heat treated pivots and bearings—all bearings self-aligning—all like parts interchangeable. The live rail is completely checked, both longitudinally and transversely.

Exclusive "Floaxial" Dial provides fast, automatic read-outs. No "reading line" to slow down production. Dial may be placed up to 6 feet from scale for extra convenience. F-M "Printomatic" is available for automatically printed weight records.

Fairbanks-Morse Overhead Track Scales are available with special lever lengths. Also, models to accommodate deep or shallow headroom above your track system. Two dial styles—pillar or cabinet. For further information, write:

**Dept. S-1; Scale Division; Fairbanks, Morse & Co.,
 100 Electra Lane, East Station; Yonkers, New York.**

FAIRBANKS MORSE
 A MAJOR INDUSTRIAL COMPONENT OF
FAIRBANKS WHITNEY

were reported to be interested in the rendering industry.)

10. Soap, today and tomorrow, Don S. Austin, manager, rendering service, Procter & Gamble Co., and Stanley Frank, Carolina By-Products Co. (P & G is prepared to use animal fats in manufacture of detergents.)

Association members were guests of the Allied Eastern Renderers Association at a reception entitled "United Nations," which featured delicacies from various foreign lands. Arrangements for the meeting were handled by a committee consisting of Emil Kohn, chairman; Irwin Frish, Long Island Soap Co., Brooklyn; Charles Hausserman, jr., The Van Iderstine Co., Long Island City; William Rosenberg, Joseph Rosenbergs' Sons Inc., Brooklyn, and Edwin Schonwalter, I. Schonwalter & Co., Elizabeth, N.J.

OFFICERS: The following officers were elected for 1961-62:

President, Myer O. Sigal, G. Bernd Company, Macon, Ga.; first vice president, John H. Haugh, Tucson



CLOSE huddle at a trading post is executed by C. Oscar Schmidt, president, Cincinnati Butchers' Supply Co., Cincinnati, and Donald G. and Roger E. Morse, vice president and president, respectively, of James F. Morse & Co., located in Boston, Mass.

Tallow Company, Tucson, Ariz.; second vice president, William R. Malloy, Lynchburg Rendering Co., Lynchburg, Va.; executive director, John J. Hamel, jr., and Miss Rose Alpert, secretary-treasurer, Chicago.

The directors elected were: Wilbur Allaert, Allaert Acres, Carbon Cliff, Ill.; Dr. Fred C. Bisplinghoff, Faber Industries, Inc., Peoria, Ill.; Robert G. Day, Tulsa Rendering Co., Collinsville, Okla.; Robert J. Fleming, National By-Products, Inc., Des Moines, Ia.; Stanley Frank, Carolina By-Products Co., Inc., Greensboro, N.C.; Irwin A. Frish, Long Island Soap Co., Brooklyn; Seymour Heller, Denver Rendering Co., Den-

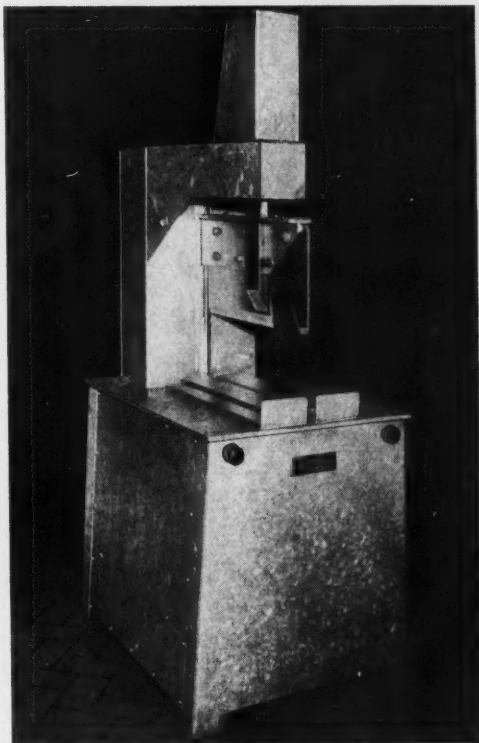
NEW!

LEFIELL

SELF-CONTAINED

HEAD SPLITTER

SPEEDS PRODUCTION!



**ALREADY IN
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OPERATION
THE
LEFIELL
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SPLITTER
IS PROVED
IN PER-
FORMANCE**

LeFiell's new beef and sheep Head Splitter uses only 36" x 30" of floor space and only a regular electrical outlet for power. It utilizes an overhead hydraulic piston to drive the shaped knife downward for its splitting operation. Head rests on permanent all-steel base and cannot move out of position.

Dual push buttons placed on front of unit for safety of operation. Knife returns automatically to raised position.

Unit is completely self-contained, with motor, pump, and hydraulic system housed in the sturdily constructed base. Low operating cost. Available as stationary or portable unit.

The LeFiell Head Splitter is the most efficient and effective unit ever developed for this operation. (Patent applied for.)

- VERY LOW MAINTENANCE COST
- NO COMPRESSED AIR PROBLEM
- NO INSTALLATION EXPENSE WITH EXISTING ELECTRICAL OUTLET
- CAN BE MADE A PORTABLE UNIT
- SMOOTH GALVANIZED SURFACES EASILY CLEANED
- MINIMUM FLOOR SPACE
- SAFE IN USE

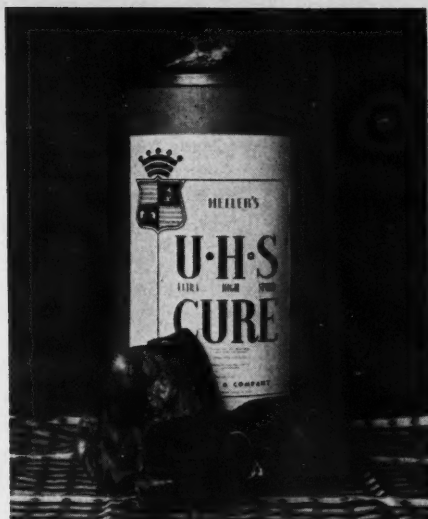
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COMPANY**

If it's LeFiell Equipment it's Right!

Heller makes the cures.





...that make the finest hams

...and the most succulent corned beef, the tastiest bacons, the palate-pleasing fancy meats and piquant smoked poultry.

Yes, there are fourteen Heller cures—many of them formulas successfully used by the industry for more than sixty years—providing you a versatility to meet every requirement of curing time and plant procedure...a tempting flavor and rich red, lasting color that delights old customers and captivates new ones.

Equally Important is Heller Microsizing

—the exclusive Heller process that assures you of complete, faster solubility—no film, suspended matter or sediment—and a laboratory control of ingredients that guarantees undeviating quality. And every Heller Cure is Microsized.

There's a Heller Cure to meet your exact need—ask for a free usable sample.



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3925 S. CALUMET AVE., CHICAGO 53, ILL.

ver; Gene Hopton, Inland Products, Inc., Columbus; Frank Hudnall, Cark Rendering Co., Marianna, Fla.; Lloyd Hygelund, Crown By-Products Co., San Jose, Cal.; Emil Kohn, Lincoln Farm Products Corp., Newark; William R. Malloy, Lynchburg Rendering Company, Lynchburg, Va.; Roger E. Morse, Jas. F. Morse & Company, Boston; Howard Norton, Norton & Company, Alexandria, Va.; Kenneth Reinhart, Kings-Tulare Tallow Works, Hanford, Cal.; C. H. Skinner, American By-Prod-

ucts, Inc., Tulsa, Okla.; William A. Young, Gordon Young Limited, Toronto, and David Yaffe, Independent Tallow Co., Woburn, Mass.

Financial Notes

The board of directors of Wilson & Co., Inc., Chicago, has declared a dividend of \$1.0625 per share on the company's \$4.25 preferred stock for the October 1 - December 31 period. The dividend is payable January 1, 1962, to stockholders of record at the close on December 15, 1961.



JOHN HAUGH, first vice president of NRA, tells board members of the need for a full-time association director to coordinate and guide foreign market explorations. The association's directors concurred in his recommendations.



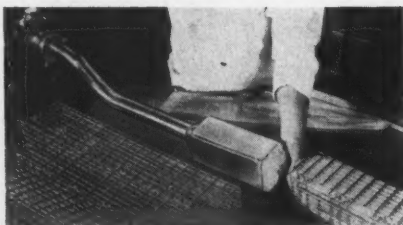
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TRADING FLOOR PHONE NUMBER STATE 2-5048

Hog Handling Losses

[Continued from page 27]

over-the-road trip as well since swaying and lurching of the vehicle can result in slips and falls.

The most frequent safety defects on rail shipments were broken side slats with sharp points hanging inside the car; floors that were buckled and worn or contained holes; badly leaking roofs that would allow rain to come into the car in such quantities as to cause sloppy bedding and rough or splintered bulkheads and sides. Major defects in trucks were rickety upper decks, causing animals' legs to slip between the boards of the flooring or between the deck and the side of the vehicle, and end gates framed by open channel irons.

About 18 per cent of the test shipments were subjected to hazardous conditions in transportation equipment and about 14 per cent to unsafe conditions at loading facilities at origin points. Comparing losses on those loads in which these abuses or hazardous conditions were observed with losses on loads not subjected to mishandling or unsafe conditions showed a positive relationship between handling conditions and practices and losses. Losses on the shipment mishandled were 27.5 per cent higher than on properly-handled loads.

If the loss rates found to prevail in those shipments associated with mishandling or hazardous equipment, or both, were applied to total annual slaughter of hogs in the United States, an increase in loss of more than \$6,000,000 a year would be reflected. Obviously, control and reduction of losses and the conditions related to them are of paramount importance to the livestock and meat industry, the USDA bulletin points out.

The report concludes: "This study shows that control is not an insurmountable problem, but it applies industry-wide because every segment of the industry is affected by the loss and damage. Most of the loss-associated conditions can be corrected or controlled without the expenditure of large sums of money, although some time will be required to effect significant improvement in some cases.

"Convincing those who actually handle hogs that their role is important in loss reduction should be of first consideration. Education in safe handling can accomplish much, but creating a desire to accord livestock friendly, careful handling may well be the answer."



what's new in

R

Research

A. M. PEARSON of the meat laboratory, Michigan State University, presents the twenty-fourth in a series of monthly reviews of reports on current research in the field of meat and allied products.

AS MENTIONED in this column last month, use of the naturally occurring radioisotope potassium-40 (K^{40}) has been proposed for measuring leanness and/or fatness of both live animals and meat. Kirtan and others (*Food Sci.* 26:475, 1961) of Michigan have recently published a paper that reports on the accuracy of the K^{40} method for predicting the composition (water, fat and protein content) of ground meat.

Lamb and pork samples of constant size were used. All correlations between K^{40} counts and the chemical components were highly significant. Although results with the pork samples were promising, the results of predicting the composition of ground lamb samples were too variable to be useful. The magnitude of the errors suggests that chemical analysis is a more accurate method of determining composition.

The paper also discusses several of the problems in applying the K^{40} method to measurement of meat composition. This study is of particular interest since a number of nuclear equipment manufacturers have been attempting to promote the sales of low-level gamma counters for controlling the composition of sausage. It is known that some of these manufacturers have circulated brochures to meat packers in both the United States and England making claims on the savings that can be achieved by using counting equipment.

To the best of the writer's knowledge, the technique of K^{40} counting is not being used under practical conditions by meat packers in the U.S. or abroad. The study reported above would suggest that the method has not yet, and may never, become practical for quality control.

BINDING QUALITY: Two papers on the binding quality of experimental sausage were published by workers at Hokkaido University in Japan and help to explain the nature of the binding action. In the

first study the authors investigated the various protein fractions in skeletal muscle and related them to binding quality of sausage (*Food Sci.* 26:541, 1961).

The intact muscle was divided into a water soluble fraction and myofibrils (the residual muscle fibers). The myofibrils then were fractionated into the actin-tropo-myosin-poor myofibrils, the myosin-poor myofibrils and the actin-myosin-poor myofibrils (also called ghost fibrils). Results showed that the water soluble protein fraction was not responsible for any great amount of the binding quality of sausage.

Although the actin-tropo-myosin-poor myofibrils showed slightly poorer binding properties than the intact myofibrils, the binding quality was not greatly reduced. When the myosin-poor myofibrils and the actin-myosin-poor myofibrils were used for making sausage, the binding quality was very poor, especially for the ghost myofibrils. Results indicate that the actin is bound with myosin A and the two are responsible for much of the binding quality of sausage.

In the second paper by the same authors (*Food Sci.* 26:550, 1961) the myofibrillar protein components and various phosphates were studied in relation to their influence on the binding quality of sausage. Observations on the protein components of the myofibrils indicated that myosin B was an important component in improving binding quality or tensile strength. Myosin B could be broken down into a heavy portion and a light portion by salting out, using various portions of ammonium sulfate.

A close interrelationship between the amount and nature of myosin A and the "heavy" fraction of myosin B was observed. It is possible that the combination and amount of these two components are responsible for much of the binding qualities of skeletal muscle. The effects of phos-

phate additions in improving the binding characteristics of sausage appear to be different in native (undenatured) and denatured protein components.

With the native proteins, the effect of phosphates is to increase the binding properties in accordance with the amount of increase in protein extractability with 0.6 M. NaCl Weber-Edsall solution. However, for denatured proteins, the binding qualities seem to be involved with quantities of the "light" components dissociated (removed) by ultracentrifugation as a result of adding phosphates.

These studies are of a fundamental nature and, along with other related studies, may aid in our understanding of the binding process and the relationship between the responsible components.

STRETCHING MUSCLES: Hostetler and Cover of Texas (*Food Sci.* 26:535, 1961) studied the relationship between beef tenderness and the extensibility (the ability of stretching) of the muscle fibers. Since the association of extensibility of muscle fibers and shear force had been established previously, the present study included a breakdown of judges' scores into six components of tenderness and the relation of each to extensibility.

It was observed that the ability to isolate single muscle fibers successfully for extensibility studies varied between muscles and between locations within the same muscle. Extensibility values and shear values both increased as the cooking temperature was increased from 142°F. to 212°F.

Four of the six components of tenderness scored by the panel were closely related to extensibility values, the four being softness to tooth pressure, ease of fragmentation, mealiness and apparent adhesion between muscle fibers. Softness to tongue and cheek was significantly,

[Continued on page 60]

5 reasons why meat packers choose Flex-Vac® over all other vacuum packing methods

Read the facts behind the complete Flex-Vac packaging process

1. Our Machines Work Harder — and Longer

Flex-Vac machines are built to take the toughest beating at full speed, day in and day out. Down-time is almost unknown. Think what this means in terms of production and maintenance savings alone!

We custom-design and manufacture all our own vacuum-packing equipment. There's no middleman to fuss with. No dual-supplier problems. And you have a complete range to choose from. Semi-automatic to fully-automatic machines. Speeds 30 to 80 packages per minute. Vacuum and controlled-atmosphere models.

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2. We Make Our Own Extrusions and Laminates

We'll tailor-make the type of laminate that fits your product *exactly*. Hundreds of combinations. In film, foil or paper. Roll stock or pouches.

And you can tell the quality difference in the way Flex-Vac film feeds through the machines it's made for. It's *trouble-free*.

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3. Our Research Ranges From Testing to Tasting

Flex-Vac research engineers have literally lived with the development of luncheon meat vacuum-packaging since its inception. No area is unexplored.

For example, what happens to your product *after* it is packaged? How will it stand up under high humidity? How will it stack? How long will it keep its freshness in the supermarket?

Flex-Vac has set up special laboratories and test-kitchens to find out. Here, carefully controlled conditions simulate every conceivable shipping and marketing situation—right down to the consumer's refrigerator.

4. We Provide Year-Round Engineering Service

Flex-Vac's complete packaging service includes the setting up of your production lines. Again, at no cost. Our engineers make plant surveys, prepare blueprints, supervise installation of equipment. They even train and check packing crews until your production is

rolling smoothly. And Flex-Vac engineers return periodically to make sure peak efficiency is *maintained*. If spare parts are needed, you're assured of *same-day delivery*.

5. Our Sales Support Is Unique — and Effective

Each year, we sponsor extensive retail and *consumer* promotions. Their object: to increase the sales of Flex-Vac vacuum-packaged luncheon meats—*regardless of brand*.

Participating meat packers report greater sales as a direct result of this promotion. And this year, our new campaign promises to be the most successful yet. We're offering the consumer a new kind of cookbook, written by Arlene Francis—a valuable premium that includes *your* luncheon meats, carries *your* brand name and is distributed nationally by Flex-Vac at no cost to you!



All Packers Can Benefit

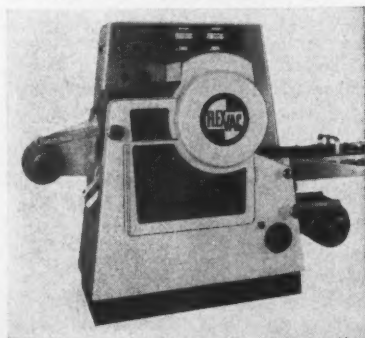
Flex-Vac's *complete packaging process* is available to all packers. We have cost control studies *documenting* the profit opportunities that exist—whatever the size of your operation.

We'll be glad to make them available to you. Write us today.



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ALL MEAT . . . output, exports, imports, stocks

Meat Production Down From 22-Month High

Reduced slaughter of all livestock cut meat production under federal inspection for the week ended November 11, to 456,000,000 lbs. from its 22-month high of 480,000,000 lbs. in the previous week. However, with cattle and hog slaughter holding well above numbers last year, last week's meat volume was about 5 per cent larger than for the corresponding week of 1960. Cattle kill held about a 26,000-head edge over last year, while hog slaughter was up by about 99,000 head. Estimated livestock slaughter and meat production appear below as follows:

Week Ended	BEEF		PORK	
	Number	Production	(Excl. lard)	Production
	M's	Mil. lbs.	Number	Mil. lbs.
Nov. 11, 1961	410	238.2	1,425	192.5
Nov. 4, 1961	420	244.0	1,540	208.1
Nov. 12, 1960	384	220.2	1,326	186.5

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT
	Number	Production	Number	Production	
	M's	Mil. lbs.	M's	Mil. lbs.	Prod. Mil. lbs.
Nov. 11, 1961	115	12.2	285	13.1	456
Nov. 4, 1961	120	13.1	315	14.5	480
Nov. 12, 1960	116	12.8	271	12.8	432

1950-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		LARD PROD.
	Live	Dressed	Live	Dressed	
Nov. 11, 1961	1,020	581	237	135	
Nov. 4, 1961	1,020	581	235	135	
Nov. 12, 1960	1,022	573	240	141	

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.
	Live	Dressed	Live	Dressed	
Nov. 11, 1961	190	106	96	46	44.0
Nov. 4, 1961	195	109	95	46	46.2
Nov. 12, 1960	198	110	99	47	39.6

inventories were about 9,000,000 lbs. smaller than a year earlier, but about 17,000,000 lbs. above the five-year 1956-60 average of 374,926,000 lbs. for the date.

Beef stood virtually still as far as change in stocks was concerned. Volume in storage at 170,647,000 lbs. on October 31, was hardly any different than a month earlier and only about 1,000,000 lbs. smaller than a year ago, but about 25,000,000 lbs. above average.

Piling of fresh hams into old storage during October accounted for a 7,000,000-lb. increase in the class of pork since the end of September. However, decreases in stocks of other pork portions reduced the over-all buildup in pork inventories to about 6,000,000 lbs. Closing October pork holdings at 134,400,000 lbs. compared with 128,285,000 lbs. a month earlier, 143,934,000 lbs. a year ago and the five-year average of 153,897,000 lbs.

Veal stocks, up by about 2,000,000 lbs. since the close of September, were little different than a year ago and the five-year average. Lamb and mutton stocks were down from their high levels, but still well above last year and almost double the average.

Led by Pork, Seasonal Build-Up in Meat Stocks Began in October; Beef Inventories Same as Month Earlier

MEATS began their seasonal movement into cold storage in October. Led by about a 6,000,000-lb. increment in pork, aggregate volume of all meats in cold storage on Octo-

ber 31, stood at 392,359,000 lbs. This represented about an 11,000,000-lb. increase since the close of September. However, despite the October accumulation, closing October meat

USDA Bought More Chopped Meat, Lard Late Last Week

The U. S. Department of Agriculture announced the purchase late last week of an additional 6,423,300 lbs. of canned chopped meat for distribution to needy families. Prices ranged generally from 39.66¢ to 39.99¢ per lb. Sixteen cars were purchased from southeastern producers at 40.57¢ to 40.62¢ per lb. in which area supplies have fallen short of requirements.

Bids were accepted from nine out of 11 firms which together had offered a total of 7,612,800 lbs. of the product. Cost of 52,932,750 lbs. bought since the start of the buying program on August 28, amounted to \$21,632,000.

USDA also bought 7,536,000 lbs. of lard. Prices paid for product packed in 1- and 2-lb. paper cartons ranged from 11.55¢ to 11.83¢ per lb. for a total cost of \$886,000. Offerings of eight out of 10 firms which together had offered a total of 13,488,000 lbs., were accepted. About 44,781,000 lbs. of lard have been bought by the USDA at a cost of \$5,256,000 since the buying program began August 28.

U.S. COLD STORAGE MEAT STOCKS, OCTOBER 31, 1961

	Oct. 31 1961 1,000 lbs.	Sept. 30 1961 1,000 lbs.	Oct. 31 1960 1,000 lbs.	Oct. av. 1956-60 1,000 lbs.
Beef:				
Frozen	150,041	157,474	161,677	135,429
In cure and cured	12,606	13,161	10,294	10,382
Total beef	170,647	170,635	171,971	145,811
Pork in freezer:				
Picnics	3,708	3,568	4,003	
Hams	24,675	17,326	40,079	
Bellies	6,599	5,553	15,828	
Loins	4,729	5,324		
Jowls	2,392	2,373		
Butts	1,663	2,518		
Spareribs	5,325	6,732		
Trimming	7,519	7,728		
Other pork*	44,331	45,672	48,757	
Total pork in freezer	101,141	96,794	108,667	105,314
Pork in cure and cured:				
D.S. bellies	3,016	2,045	3,554	
Other D.S. pork*	3,350	4,760	4,456	
All other pork	26,893	24,686	27,257	
Total cure pork	33,259	31,491	35,267	48,583
Total all pork	134,400	128,285	143,934	153,897
Veal in freezer	10,101	8,127	10,764	11,096
Lamb, mutton in freezer	19,774	21,019	12,286	10,264
Canned meats in cooler:				
Hams	34,616	31,023	62,546	53,926
Other	22,821	21,735	40,501	37,426
Total	392,359	380,824	401,501	374,926

On October 31, 1961 the government held in cold storage out of processors' hands 1,976,000 lbs. of beef and 1,887,000 lbs. of pork. * Not reported separately prior to 1957.

PROCESSED MEATS . . . SUPPLIES

Record U.S. September Meat Imports

Foreign meat entered the United States in record volume during September. Shipments from Australia and New Zealand, up sharply, helped mostly to raise U. S. meat imports to 131,086,384 lbs., perhaps an all-time record. Up from 77,796,469 lbs. in August, September imports were also decidedly above last year's volume of 81,432,277 lbs. for the month. Australia's share of U. S. September meat imports was 42,312,248 lbs., perhaps also a record high for the country. New Zealand shipped 32,332,095 lbs. U. S. meat imports by kind and country of origin are listed below as follows:

Country of origin	—Fresh meats and edible offal—			—Cured meats—	
	Beef, Veal Pounds	L & M Pounds	Pork Pounds	Beef Pounds	Pork Pounds
Argentina	161,199
Australia	36,381,967	5,831,281	13,677
Brazil	16,576	678,032
Canada	4,618,386	39,034	4,020,885	51,125
Denmark	6,324
Germany	7,190
Holland	22,722
Ireland	10,686,948	2,150
Mexico	2,885,355
New Zealand	30,073,120	2,256,118	2,857	174,049
Uruguay	46,500	10,617
All others	2,571,157	412,001	776,010
Total—Sept. 1961	87,216,933	8,128,583	4,023,742	266,459	751,850
Sept. 1960	53,278,547	5,323,304	2,220,516

Country of origin	Canned meats			Cooked beef Pounds	Sausage (cured) Pounds	General miscel. Pounds	Totals Pounds
	Beef Pounds	Pork Pounds	Miscel. Pounds				
Argentina	7,495,133	42,412	623,204	228,772	8,550,720
Australia	12,900	83,860	2,240	42,312,248
Brazil	3,969,497	10,080	95,000	4,088,254
Canada	60	298,094	11,829	7,218	312,206	10,002,420
Denmark	4,882,443	467,254	241,551	5,642,373
Germany	116,368	366	21,655	144,713
Holland	5,010,726	78,568	26,405	5,122,889
Ireland	10,711,820
Mexico	2,885,355
New Zealand	32,332,095
Paraguay	1,415,021	1,415,021
Poland	1,045,134	341,805	2,186,865
Uruguay	2,358,856	36,960	2,569,865
All others	11,394	251,552	172,961	55,671	1,820	3,121,672
Total—Sept. '61	15,262,861	12,404,317	1,209,135	716,204	352,500	582,098	131,086,384
Sept. '60	9,021,217	9,139,483	803,017	66,300	194,002	367,582	81,432,277

Note: In addition to the above, imports of horse meat (in pounds) for September, 1961, were as follows: Canada, 14,002; Mexico, 198,600; September, 1960—Argentina 275,118; Canada 15,981; Mexico 39,000.

Texas Scientists Artificially Marble Meat to 'Natural' Look

A new technique of artificially marbling meat was demonstrated on the campus of New Mexico State University during a recent meeting of sheep breeding scientists from land grant colleges in 12 western states. The technique involves injection of a mixture of liquid beef tallow and corn oil into the steak or roast. The demonstration was conducted by Dale Zinn and Henry Eliot of Texas Technological College.

Injection of the mixture produced a steak or roast with a natural looking marbling in seconds. It was pointed out that tests for tenderness made by researchers indicates that artificial marbling provides possibilities for improvement of beef and lamb at the consumer level. Besides producing marbling effects by injection, researchers also claim that any type of flavor could be injected in the meat and many low-grade cuts could be upgraded.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia in Sept., 1961-60, as reported by the USDA, in '00's

	CATTLE		CALVES		HOGS		SHEEP	
	'61	'60	'61	'60	'61	'60	'61	'60
Ala.	24.5	20.9	3.3	5.2	64.5	67.5	0.2	0.1
Fla.	29.0	27.5	24.9	26.5	40.0	45.0	—	—
Ga.	25.5	31.5	8.0	10.9	116.0	129.0	0.3	—
Total	79.0	79.9	36.2	42.6	220.5	241.5	0.5	0.1
9 mo. 1961	...	700,200	253,900	2,259,000	3,100
9 mo. 1960	...	637,600	230,800	2,466,000	2,800

DOMESTIC SAUSAGE

Pork sausage, bulk (f.o.b. Chgo.)	
in 1-lb. roll34 @42
Pork saus. sheep cas.,	
in 1-lb. package53½ @62
Franks, sheep casing,	
in 1-lb. package62 @71
Franks, skinless, 1-lb.49½ @52
Bologna ring, bulk49½ @36½
Bologna, a.c., bulk40 @43½
Smoked liver, n.c., bulk	54 @60
Smoked liver, a.c., bulk	40 @47
Polish sausage, self-	
service pack65 @75
New Eng. lunch spec.62½ @70
Olive loaf, bulk46½ @54
Blood, tongue, n.c.51½ @66
Blood, tongue, a.c.46½ @51
Pepper loaf, bulk51½ @69
Pickle & Pimento loaf43½ @54
Bologna, a.c., sliced, (del'd)	
6, 7-oz. pack, doz.2.67 @3.60
New Eng. lunch spec.,	
sliced, 6, 7-oz., doz.4.17 @4.92
Olive loaf, sliced,	
6, 7-oz., doz.3.02 @3.84
P.L. sliced, 6-oz., doz.2.87 @4.80
P&P loaf, sliced,	
6, 7-oz., dozen2.87 @3.60

DRY SAUSAGE

(Lcl., lb.)	
Cervelat, hog bungs1.11 @1.13
Thuringer67 @ 69
Farmer75 @ 77
Holsteiner90 @ 92
Salami, B.C.1.01 @1.03
Salami, Genoa style1.12 @1.14
Salami, cooked51 @ 53
Pepperoni92 @ 94
Sicilian1.02 @1.04
Goteborg94 @ 96
Mortadella77 @ 79

CHGO. WHOLESALE

SMOKED MEATS

Wednesday, Nov. 15, 1961	
Hams, to-be-cooked, (av.)	
14/16, wrapped45
Hams, fully cooked,	
14/16, wrapped46
Hams, to-be-cooked,	
16/18, wrapped44
Hams, fully cooked,	
16/18, wrapped45
Bacon, fancy, de-rind,	
8/10 lbs., wrapped45
Bacon, fancy, sq. cut, seed-	
less, 10/12 lbs., wrapped42
Bacon, No. 1 sliced, 1-lb.	
heat seal, self-serv., pk.51

SPICES

(Basic Chicago, original barrels, bags, bales)	
Whole Ground	
Allspice, prime98
resifted99
Chili pepper61
Chili powder61
Cloves, Zanzibar59
Ginger, Jamaica59
Mace, fancy Banda	3.00
East Indies2.15
Mustard flour, fancy43
No. 138
West Indies nutmeg1.34
Paprika, American,	
No. 156
Paprika, Spanish,	
No. 180
Cayenne pepper63
Pepper:	
Red, No. 159
Black58
White67

SAUSAGE CASINGS

(Lcl. prices quoted to manufacturers of sausage)

Beef rounds:	(Per set)
Clear, 29/35 mm.1.25 @1.40
Clear, 35/38 mm.1.25 @1.50
Clear, 35/40 mm.1.10 @1.30
Clear, 38/40 mm.1.35 @1.60
Not clear, 40 mm./up	1.00 @1.10
Not clear, 40 mm./dn	80 @ 85
Beef weasands:	(Each)
No. 1, 24 in./up15 @ 18
No. 1, 22 in./up16 @ 18
Beef middles:	(Per set)
Ex. wide, 2½ in./up3.75 @3.85
Spec. wide, 2½-2½ in.	3.00 @3.10
Spec. med. 1½-2½ in.	1.85 @2.10
Narrow, 1½ in./dn.	1.15 @1.25
Beef bung caps:	(Each)
Clear, 5 in./up44 @ 46
Clear, 4½-5 inch	33 @ 35
Clear, 4-4½ inch	20 @ 22
Clear, 3½-4 inch	15 @ 17
Beef bladders, salted:	(Each)
7½ inch/up, inflated21
6½-7½ inch, inflated15
5½-6½ inch, inflated14
Pork casings:	(Per hank)
29 mm./down6.00 @6.10
29/32 mm.6.00 @6.35
32/35 mm.5.20 @5.40
35/38 mm.4.35 @4.60
38/42 mm.4.00 @4.35
Hog bungs:	(Each)
Sow, 34-inch cut68 @70
Export, 34-inch cut62 @64
Large prime, 34-in.48 @50
Med. prime, 34-in.36 @38
Small prime, 34-in.19 @21
Middles, cap off72 @74
Skip bungs11 @12

Sheep casings:

(Per hank)	
26/28 mm.5.75 @5.85
24/26 mm.5.40 @5.50
22/24 mm.4.35 @4.45
20/22 mm.3.65 @3.75
18/20 mm.2.75 @2.85
16/18 mm.1.75 @1.85

CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.)	
bbls., del. or f.o.b. Chgo.	\$12.38
Pure refined gran. nitrate	
of soda, f.o.b. N.Y.5.95
Pure refined powdered nitrate	
of soda, f.o.b. N.Y.10.95
Salt, paper-sacked, f.o.b.	
Chgo. gran., carlots, ton31.00
Rock salt in 100-lb.	
bags, f.o.b. whse., Chgo.29.90
Sugar:	
f.o.b. spot, N. Y.6.30
Refined standard cane	
gran., del'd Chgo.8.90
Packers curing sugar, 100-	
lb. bags, f.o.b. Reserve,	
La., less 2%8.90
Dextrose, regular,	
Carlots, (carlots, cwt.)6.85
Ex-warehouse, Chicago7.12

SEEDS AND HERBS

(Lcl., lb.)	
Caraway seed29
Cominos seed33
Mustard seed,	
Fancy22
Yellow Amer.22
Oregano43
Coriander,	
Morocco, No. 134
Marjoram, French n.g.24
Sage, Dalmatian,	
No. 159

FRESH MEATS... Chicago and outside

CHICAGO

Nov. 14, 1961

CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Choice, 500/600	39 3/4
Choice, 600/700	39 3/4
Good, 500/600	37 1/2
Good, 600/700	36 1/2
Bull	32 1/2
Commercial cow	29n
Canner-cutter cow	28

PRIMAL BEEF CUTS

Prime:	(lb.)
Tr. loins, 50/70 (cl.)	.68 @ 85
Sq. chux, 70/80	.35 3/4 @ 36
Armchux, 80/110	.33 1/2 @ 34
Ribs, 25/35 (cl.)	.52 @ 55
Briskets, (cl.)	.26 @ 26 1/2
Navel, no. 1	.14 @ 15 1/4
Flanks, rough no. 1	.13 1/4 @ 14 1/4

Choice:	
Hindqtrs., 5/700	.47
Foreqtrs., 5/800	.32 @ 32 1/4
Rounds, 70/90 lbs.	.49 1/4 @ 50
Tr. loins, 50/70 (cl.)	.61 @ 71
Sq. chux, 70/90	.35 1/2 @ 36
Armchux, 80/110	.33 1/2 @ 34
Ribs, 25/30 (cl.)	.51 @ 52
Briskets (cl.)	.26 @ 26 1/2
Navel, no. 1	.14 @ 15 1/4
Flanks, rough no. 1	.13 1/4 @ 14 1/4

COW, BULL TENDERLOINS

C&C grade, fresh	(Job lots, lb.)
Cow, 3 lb./down	.63 @ 67
Cow, 3/4 lbs.	.70 @ 74
Cow, 4/5 lbs.	.82 @ 85
Cow, 5 lbs./up	.90 @ 95
Bull, 5 lbs./up	.90 @ 95

CARCASS LAMB

Prime, 35/45 lbs.	(cl., lb.)
Prime, 35/45 lbs.	.36 1/2 @ 39 1/2
Prime, 45/55 lbs.	.36 1/2 @ 39 1/2
Choice, 35/45 lbs.	.36 1/2 @ 39 1/2
Choice, 45/55 lbs.	.36 1/2 @ 39 1/2
Choice, 55/65 lbs.	.36 1/2 @ 39 1/2
Good, all wts.	.34 1/2 @ 37 1/2

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass)	Los Angeles	San Francisco	No. Portland
	Nov. 14	Nov. 14	Nov. 14
Choice, 5-600 lbs.	\$41.00 @ 41.50	\$41.00 @ 42.00	\$41.00 @ 43.00
Choice, 6-700 lbs.	39.50 @ 39.50	39.25 @ 41.50	40.50 @ 42.50
Good, 5-600 lbs.	37.50 @ 39.00	39.00 @ 40.00	40.50 @ 42.00
Good, 6-700 lbs.	36.50 @ 38.00	38.00 @ 39.00	39.50 @ 41.50
Stand., 3-600 lbs.	37.50 @ 38.00	38.00 @ 39.00	37.00 @ 39.00

THE NATIONAL PROVISIONER, NOVEMBER 18, 1961

NEW YORK

Nov. 15, 1961

CARCASS BEEF AND CUTS

Prime steer:	(cl., lb.)
Hinds, 6/700	.49 @ 57
Hinds, 7/800	.49 @ 56
Rounds, cut across	.52 @ 56
flank off	.52 @ 56
Rds., dia. bone, f.o.	.53 @ 57
Short loins, untrim.	.65 @ 76
Short loins, trim.	.92 @ 122
Flanks	.16 @ 20
Ribs	.50 @ 58
Arm chucks	.38 @ 41
Briskets	.29 @ 36
Plates	.13 1/2 @ 18

Choice steer:	
Carcass, 6/700	.42 @ 43
Carcass, 7/800	.41 1/2 @ 42 1/2
Carcass, 8/900	.40 1/2 @ 41 1/2
Hinds, 6/700	.49 @ 53
Hinds, 7/800	.48 @ 52
Rounds, cut across	.51 @ 56
flank off	.51 @ 56
Rds., dia. bone, f.o.	.52 @ 57
Short loins, untrim.	.64 @ 63
Short loins, trim.	.73 @ 94
Flanks	.16 @ 20
Ribs	.48 @ 53
Arm chucks	.37 @ 40
Briskets	.28 @ 36
Plates	.13 @ 18

Good steer:	
Carcass, 5/600	.40 @ 42
Carcass, 6/700	.41 @ 42
Hinds, 6/700	.47 1/2 @ 51
Hinds, 7/800	.47 1/2 @ 51
Rounds, cut across	.51 @ 55
flank off	.51 @ 55
Rds., dia. bone, f.o.	.52 @ 56
Short loins, untrim.	.53 @ 58
Short loins, trim.	.62 @ 69
Flanks	.16 @ 20
Ribs	.46 @ 51
Arm chucks	.36 1/2 @ 39

PHILA. FRESH MEATS

Nov. 14, 1961

PRIME STEER:	(cl., lb.)
Carcass, 5/700	.43 @ 43 1/4
Carcass, 7/900	.41 1/4 @ 43
Rounds, flank off	.52 @ 55
Loins, full, untr.	.50 @ 53
Ribs, 7-bone	.53 @ 58
Armchux, 5-bone	.37 @ 39
Briskets, 5-bone	.27 @ 30

CHOICE STEER:	
Carcass, 5/700	.42 @ 43 1/4
Carcass, 7/900	.40 1/4 @ 43
Rounds, flank off	.52 @ 55
Loins, full, untr.	.46 @ 48
Loins, full, trim	.59 @ 62
Ribs, 7-bone	.52 @ 55
Armchux, 5-bone	.36 1/2 @ 38 1/2
Briskets, 5-bone	.27 @ 30

GOOD STEER:	
Carcass, 5/700	.40 1/4 @ 42
Carcass, 7/900	.40 1/4 @ 41 1/2
Rounds, flank off	.49 @ 52
Loins, full, untr.	.45 @ 48
Loins, full, trim.	.57 @ 58
Ribs, 7-bone	.48 @ 52
Armchux, 5-bone	.36 @ 38
Briskets, 5-bone	.27 @ 30

COW CARCASS:	
Comm'l., 350/700	.30 1/4 @ 32 1/4
Utility, 350/700	.30 @ 32
Can-cut, 350/700	.29 1/4 @ 31 1/4

VEAL CARC.	Choice	Good
60/90 lbs.	.None	39 @ 42
90/120 lbs.	.49 @ 53	41 @ 44
120/150 lbs.	.49 @ 53	40 @ 43

LAMB CARC.	Pr. & Ch.	Good
35/45 lbs.	.39 @ 41	35 @ 37
45/55 lbs.	.39 @ 40	34 @ 36
55/65 lbs.	.38 @ 39	33 @ 35

CHGO. PORK SAUSAGE

MATERIALS—FRESH

Pork trimmings:	(Job lots)
40% lean, barrels	.18 1/4
50% lean, barrels	.20
80% lean, barrels	.35
95% lean, barrels	.42
Pork head meat	.29 1/4
Pork cheek meat	
trimmed barrels	.31
Pork cheek meat, untrimmed	.29

FANCY MEATS

Veal breads, 6/12-oz.	(cl., lb.)
12-oz./up	100
Beef livers, selected	135
Beef kidneys	30
Oxtails, 3/4-lb., frozen	19

VEAL SKIN-OFF

(Carcass prices, cl., lb.)	
Prime, 90/120	.56 @ 60
Prime, 120/150	.55 @ 58
Choice, 90/120	.47 @ 50
Choice, 120/150	.46 @ 49
Choice calf, all wts.	.38 @ 41
Good, 60/90	.40 @ 43
Good, 90/120	.41 @ 44
Good, 120/150	.41 @ 43
Good calf, all wts.	.36 @ 39

CARCASS LAMB

(cl., lb.)	
Prime, 30/45	.38 @ 43
Prime, 45/55	.38 @ 43
Prime, 55/65	.38 @ 43
Choice, 30/45	.38 @ 43
Choice, 45/55	.38 @ 43
Choice, 55/65	.38 @ 43
Good, 30/45	.37 @ 42
Good, 45/55	.36 @ 39
Good, 55/65	.34 @ 38

CARCASS BEEF

(Carlots, lb.)	
Steer, choice, 6/700	.40 @ 41
Steer, choice, 7/800	.40 @ 41
Steer, choice, 8/900	.39 1/4 @ 40 1/4
Steer, good, 6/700	.39 1/4 @ 40 1/4
Steer, good, 7/800	.39 1/4 @ 40 1/4
Steer, good, 8/900	.39 @ 40

Phila., N. Y. Fresh Pork

PHILADELPHIA:	(cl., lb.)
Loins, reg., 8/12	.44 @ 46
Loins, reg., 12/16	.42 @ 44
Boston butts, 4/8	.34 @ 36
Spareribs, 3 lb./dn	.36 @ 38
Hams, sknd., 10/12	.42 @ 44
Hams, sknd., 12/14	.41 1/4 @ 43
Picnics, s.s., 4/6	.26 1/2 @ 28
Picnics, s.s., 6/8	.24 1/2 @ 26
Bellies, 10/14	.26 1/2 @ 28

NEW YORK:

(cl., lb.)	
Loins, 8/12	.43 @ 51
Loins, 12/16	.41 @ 49
Boston butts, 4/8	.33 @ 38
Hams, sknd., 12/16	.42 @ 50
Spareribs, 3-lb./dn	.34 @ 41

OMAHA, DENVER MEATS

(Carlots, per cwt.)

Omaha, Nov. 14, 1961	
Choice steer, 6/700	\$38.00 @ 38.50
Choice steer, 7/800	38.00 @ 38.50
Choice steer, 8/900	37.25 @ 37.75
Good steer, 6/700	none qtd.
Good steer, 7/800	none qtd.
Choice heifer, 5/700	36.75 @ 37.25
Good heifer, 5/700	35.75 @ 36.75
Cow, c-c, util.	27.00 @ 27.75
Pork loins, 8/12	39.50
Pork loins, 12/16	none qtd.
Bost. butts, 4/8	29.00 @ 29.50
Hams, sknd., 12/16	39.50 @ 40.75

Denver, Nov. 14, 1961

Choice steer, 6/800	38.00 @ 38.25
Choice steer, 8/900	37.50
Good steer, 7/800	36.50
Choice heifer, 5/700	36.25 @ 36.50
Cow, cut-util.	27.50 @ 28.50

CHGO. FRESH PORK AND PORK PRODUCTS

(Wholesale)

Nov. 14, 1961

Hams, skinned, 10/12	.45
Hams, skinned, 12/14	.42
Hams, skinned, 14/16	.41
Picnics, 4/6 lbs.	.24 1/4
Picnics, 6/8 lbs.	.23 1/2
Pork loins, boneless	.59
Shoulders, 16/dn.	.28

(Job lots, lb.)

Pork livers	.12 1/2 @ 13
Tenderloins, fresh, 10's	.75
Neck bones, bbls.	.10 @ 11
Feet, s.c., bbls.	.6 @ 6 1/2

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service
CASH PRICES

(Carlot basis Chicago price zone, Nov. 15, 1961)

SKINNED HAMS

F.F.A. or fresh	Frozen
44.....10/12.....44	
40.....12/14.....40	
38½b.....14/16.....38½	
38½b.....16/18.....38½	
39.....18/20.....39	
39.....20/22.....39	
36½b.....22/24.....36½	
35b.....24/26.....35	
35.....25/30.....35	
32½.....25/up, 2s in.....32½	

PICNICS

F.F.A. or fresh	Frozen
23.....4/6.....23	
22½.....6/8.....22½	
22.....8/10.....22	
22.....10/12.....22	
21.....f.f.a. 8/up 2s in.....21	
21½.....fresh 8/up 2s in.....n.q.	

FRESH PORK CUTS

Job Lot	Car Lot
39.....Loins, 12/dn.....38½@39	
38.....Loins, 12/16.....36½@37	
36.....Loins, 16/20.....35	
34.....Loins, 20/up.....33@33½	
32½@33.....Butts, 4/8.....29	
31.....Butts, 8/12.....28	
31.....Butts, 8/up.....28n	
33@33½.....Ribs, 3/dn.....32	
29.....Ribs, 3/5.....28	
21.....Ribs, 5/up.....19½	
a-asked, b-bid, n-nominal	

BELLIES

F.F.A. or fresh	6/8	Frozen
27½n.....8/10.....27½		
24½@24½.....10/12.....24½@24½		
23½.....12/14.....24		
22½.....14/16.....22½		
21½.....16/18.....21½		
20½.....18/20.....20½		

D.S. BRANDED BELLIES (CURED)

n.q.	20/25	26
n.q.	25/30	24
G.A., frozen, fresh	D.S. Clear	
20	20/25	22½n
17¾	25/30	22½n
17¼	30/35	19½
16	35/40	18
15¼	40/50	16n

FAT BACKS

Frozen or fresh	Cured
7½n.....6/8.....9n	
7½n.....8/10.....9½	
8½n.....10/12.....11b	
9½n.....12/14.....11½b	
9½n.....14/16.....14	
11n.....16/18.....14½	
11n.....18/20.....15	
12½n.....20/25.....15	

OTHER CELLAR CUTS

Frozen or fresh	Cured
13½.....Sq. Jowls, boxed.....n.q.	
10½.....Jowl Butts, loose.....11½n	
11½.....Jowl Butts, boxed.....n.q.	

DRUM LARD FUTURES

FRIDAY, NOV. 10, 1961

Open	High	Low	Close
Nov. 8.20	8.25	8.20	8.25
Dec. 9.30	9.40	9.30	9.40a
Jan. 9.30	9.45	9.30	9.45a
Mar.	9.57b
May 9.70	9.75	9.70	9.75

Sales: 1,800,000 lbs.

Open interest at close, Thurs., Nov. 9: Nov., 230; Dec., 433; Jan., 56; Mar., 75, and May, 16 lots.

MONDAY, NOV. 13, 1961

Nov.	8.25	8.30	8.20	8.30
Dec.	9.40	9.57	9.40	9.55a
Jan.	9.45	9.50	9.45	9.50a
Mar.	9.60	9.60	9.60	9.60
May	9.80b

Sales: 1,040,000 lbs.

Open interest at close, Fri., Nov. 10: Nov., 210; Dec., 436; Jan., 62; Mar., 75, and May, 18 lots.

TUESDAY, NOV. 14, 1961

Nov.	8.25	8.27	8.20	8.25
Dec.	9.45	9.50	9.42	9.45
Jan.	9.45	9.45	9.40	9.40a
Mar.	9.57a
May	9.77a

Sales: 2,480,000 lbs.

Open interest at close, Mon., Nov. 13: Nov., 200; Dec., 436; Jan., 61; Mar., 75, and May, 18 lots.

WEDNESDAY, NOV. 15, 1961

Nov.	8.15	8.30	8.10	8.20
Dec.	9.45	9.45	9.35	9.40b
Jan.	9.32	9.32	9.32	9.32
Mar.	9.55	9.60	9.52	9.60a
May	9.80	9.82	9.75	9.82a

Sales: 3,760,000 lbs.

Open interest at close, Tues., Nov. 14: Nov., 168; Dec., 430; Jan., 62; Mar., 75, and May, 18 lots.

THURSDAY, NOV. 16, 1961

Dec.	9.40	9.45	9.40	9.45a
Jan.	9.32n
Mar.	9.60n
May	9.80a

Sales: 160,000 lbs.

Open interest at close, Wed., Nov. 16: Nov., 71; Dec., 431; Jan., 62; Mar., 80, and May, 22 lots.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade as follows:

	Nov. 10, 1961	Nov. 11, 1960
P.S. lard (a)	278,440	
P.S. lard (b)	4,440,000	2,637,745
D.R. lard (a)	80,803	
D.R. lard (b)	6,600,659	680,120
TOTAL LARD	11,397,902	3,317,865
(a) Made since Oct. 1, 1961.		
(b) Made previous to Oct. 1, 1961.		

PET FOOD OUTPUT

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under government inspection totaled 7,568,937 lbs. in the week ended October '28, the USDA has reported.

SLICED BACON

Production of sliced bacon for the week ended October 28, amounted to 21,620,212 lbs., the U.S. Department of Agriculture has reported.

MONTHLY RATIOS

Hog and corn prices, basis Chicago and hog-corn price ratios by months as listed by the USDA:

	B.&C. Corn	Hog-Corn	Ratios
Oct. 1961	\$17.18	\$1.094	15.7
Sept. 1961	18.32	1.103	16.6
Oct. 1960	17.60	1.057	16.7

MARGINS SUFFER SHARP SETBACK THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

Cut-out margins, which in recent weeks have gradually worked away from their deep minus positions, this week sustained a set-back in their advancement toward higher ground. Markdowns in several cuts, coupled with a sweeping advancement in the market on live hogs did the damage. Lean cuts, however, tended to reflect a sound undertone.

	—180-220 lbs.— Value	per cwt. alive	per cwt. fin. yield	—220-240 lbs.— Value	per cwt. alive	per cwt. fin. yield	—240-270 lbs.— Value	per cwt. alive	per cwt. fin. yield
Lean cuts	\$11.61	\$16.73	\$11.00	\$15.46	\$10.59	\$14.30			
Fat cuts, jard	4.49	6.48	4.51	6.41	4.40	6.09			
Ribs, trimmings, etc.	2.00	2.87	1.91	2.67	1.74	2.43			
Cost of hogs	16.71		16.44		15.94				
Condemnation loss	.08		.08		.08				
Handling, overhead	2.75		2.30		2.25				
TOTAL COST	19.65	28.27	19.12	26.93	18.36	23.68			
TOTAL VALUE	18.10	26.08	17.42	24.54	16.73	23.45			
Cutting margin	-1.55	-2.19	-1.70	-2.39	-1.63	-2.23			
Margin last week	-.93	-1.32	-1.33	-1.89	-1.51	-2.06			

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles Nov. 14	San Francisco Nov. 14	No. Portland Nov. 14
1-lb. cartons	17.00@18.50	17.00@19.00	15.00@19.75
50-lb. cartons & cans	16.00@18.00	None quoted	None quoted
Tierces	15.00@17.75	None quoted	None quoted

PACKERS' WHOLESALE LARD PRICES

	Wednesday, Nov. 15, 1961
Refined lard, drums, f.o.b. Chicago	\$12.37
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	11.87
Kettle rendered, 50-lb. tins, f.o.b. Chicago	13.87
Leaf, kettle rendered, drums, f.o.b. Chicago	13.37
Lard flakes	13.12
Standard shortening, North & South, delivered	20.50
Hydrogenated shortening, N. & S., drums, del'vd.	20.75

WEEK'S LARD PRICES

	P.S. or D.R. cash loose tierces (Bd. Trd.)	Dry rend. loose tins (Bd. Trd.)	Ref. in 50-lb. tins (Open Mkt.)
Nov. 10	8.25n	8.62	11.12n
Nov. 13	8.30n	8.62	11.12n
Nov. 14	8.25n	8.62	11.12n
Nov. 15	8.30n	8.62	11.12n

Note: add ¼¢ to all lard prices ending in 2 or 7.
n-nominal, a-asked, b-bid

HOG-CORN RATIOS COMPARED

Shifts in prices on barrows and gilts in their relationship to the average price of No. 3 yellow corn at Chicago for the week ended November 11, resulted in a hog-corn ratio of 15.2 for the period. Up from 14.9 in the previous week, last week's index compared with 17.7 for the same week last year. Prices on corn for the three periods were \$1.087, \$1.097 and \$0.989, per bushel.

VEGETABLE OILS

Wednesday, Nov. 15, 1961

	Crude cottonseed oil, f.o.b. Valley	12½a
	Southeast	12½n
	Texas	@12½n
	Corn oil in tanks, f.o.b. mills	25a
	Soybean oil, f.o.b. Decatur	10½a
	Peanut oil, f.o.b. mills	19½a
	Coconut oil, f.o.b. Pacific Coast	11n
	Cottonseed foots: Midwest, West Coast	1½
	East	1½
	Soybean foots: Midwest	1½

OLEOMARGARINE

Wednesday, Nov. 15, 1961

	White dom. veg., solids	25½
	30-lb. cartons	27½
	Yellow quarters, 30-lb. cartons	27½
	Milk churned pastry, 750-lb. lots, 30's	24½
	Water churned pastry, 750-lb. lots, 30's	23½
	Bakers, drums, tons	20

OLEO OILS

	Prime oleo stearine, bags	11½
	Extra oleo oil (drums)	16½
	Prime oleo oil (drums)	16

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
Nov. 10—Dec., 14.15; Mar., 14.65;
May, 14.08; July, 14.09; Sept., 13.70b-90a, and Oct., 13.58b-78a.
Nov. 13—Dec., 14.11; Mar., 14.62;
May, 14.02b-04a; July, 14.02b-04a;
Sept., 13.61b-85a, and Oct., 13.51b-65a.
Nov. 14—Dec., 14.00; Mar., 13.94;
May, 13.94-92; July, 13.92-95; Sept., 13.61, and Oct., 13.60.
Nov. 15—Dec., 13.99b-14.00a;
Mar., 13.92-93; May, 13.94; July, 13.95b-96a; Sept., 13.65b-80a, and Oct., 13.51b-57a.
Nov. 16-Dec., 14.00b-04a; Mar., 13.95; May, 13.95; July, 13.95b-97a, Sept., 13.66b-83a, and Oct., 13.47b-58a.
b-bid, a-asked, n-nominal.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)

Wednesday, Nov. 15, 1961

BLOOD	
Unground, per unit of ammonia, bulk	\$6.50n
DIGESTER FEED TANKAGE MATERIALS	
Wet rendered, unground, loose	7.00n
Low test	6.75n
Med. test	6.50n
High test	6.50n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged	Carlots, ton	80.00@ 85.00
50% meat, bone scraps, bulk ..		77.50@ 80.00
60% digester tankage, bagged ..		87.50@ 92.50
60% digester tankage, bulk		85.00@ 87.50
80% blood meal, bagged		125.00@ 130.00
Steamed bone meal, 50-lb. bags (specially prepared)		95.00@ 97.50
60% steamed bone meal, bagged		85.00@ 90.00

FERTILIZER MATERIALS

Feather tankage, ground	
per unit ammonia (85% prot.)	*4.75
Hoof meal, per unit ammonia ..	16.00

DRY RENDERED TANKAGE

Low test, per unit protein	1.35@	1.40n
Medium test, per unit prot.	1.30@	1.35n
High test, per unit prot.	1.25@	1.30n

GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton	15.50
Jaws, feet (non gel.) ton	5.00
Trim bone, ton	4.50@ 8.50
Pigskins (gelatin), lb. (cl)	6@ 6 1/4

ANIMAL HAIR

Winter coll-dried, c.a.f. mid-east, ton	60.00@ 80.00
Winter, coll-dried, mid-west, ton	65.00@ 70.00
Cattle switches, piece	1 1/2@ 2 1/4
Winter processed (Nov.-Mar.) gray, lb.	6@ 7

*Del. midwest /del. mid-east, n-nom., a-aaked

TALLOWs and GREASES

Wednesday Nov. 15, 1961

No significant price changes were evident in the inedible tallow and grease market late last week; most product moved at steady prices. Several tanks of bleachable fancy tallow sold at 5 1/8¢, c.a.f. Chicago. Choice white grease, all hog, was bid at 7¢, c.a.f. Chicago, and it was held at the same price, f.o.b. Chicago.

Special tallow was bid at 5@5 1/8¢, and yellow grease at 4 3/4@4 7/8¢, c.a.f. New York. Edible tallow was available at 8 1/4¢, c.a.f. Chicago, and it was bid at 8 1/8¢. On Friday, a tank of edible tallow sold at 8 3/8¢, c.a.f. nearby outside point; another tank sold at 8 1/4¢, c.a.f. Chicago. In fair trading, additional tanks of edible tallow changed hands at 8 1/8¢ and 8 1/4¢, c.a.f. Chicago.

At the start of the new week, a few tanks of edible tallow sold at 8 1/4¢, c.a.f. Chicago. Edible tallow was also sought at 7 3/8¢, f.o.b. Denver, and offered at 7 1/2¢. Several tanks of choice white grease, all hog, traded at 7¢, f.o.b. Chicago, for quick

shipment. Bleachable fancy tallow was bid at 5 1/2@5 5/8¢, c.a.f. New York area.

Buyers were selective as to quality on bleachable fancy tallow in the Midwest; some buyers were reported willing to pay 5¢, Chicago, for regular stock and 5 1/8¢ for the better material. Bleachable fancy tallow sold at 4 5/8¢, c.a.f. River, and the stock was from River centers. Some bleachable fancy tallow sold at 5 1/4¢, c.a.f. Avondale, and the stock was out of the South. Special tallow sold at 4 1/2¢, off-special tallow at 4 3/8¢, and yellow grease at 4 1/4¢, all Chicago basis.

The somewhat tight hold on bleachable fancy tallow at midweek induced some users to step into the market and purchase regular stock bleachable fancy tallow at 5 1/8¢, delivered Chicago. Inquiry at the same price the past few days was for selected material only. The general market on all items was called firm. Special tallow sold at 4 1/2¢, and yellow grease at 4 1/4¢, c.a.f. Chicago. Some edible tallow changed hands at 8¢, f.o.b. Chicago, buyers tank trucks.

Edible tallow was bid at 7 1/4¢, f.o.b.

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Denver, and offered $\frac{1}{4}\epsilon$ higher. Edible tallow was also sought at $7\frac{3}{4}\epsilon$, f.o.b. River point, and offered at $7\frac{3}{4}\epsilon$. Choice white grease, all hog, was bid at 7ϵ , c.a.f. Chicago, and offered at the same price only on an f.o.b. Chicago basis. Edible tallow was bid at 8ϵ , c.a.f. Chicago, but it was held at $8\frac{1}{4}\epsilon$. Bleachable fancy tallow was sought at $5\frac{1}{4}@5\frac{3}{4}\epsilon$, c.a.f. Avondale, and at $5\frac{1}{2}@5\frac{5}{8}\epsilon$, delivered New York.

TALLOWES: Wednesday's quotations: edible tallow, $7\frac{3}{4}\epsilon$, f.o.b. River and $8\frac{1}{4}\epsilon$, Chicago basis; original fancy tallow, $5\frac{3}{4}\epsilon$; bleachable fancy tallow, $5\frac{1}{8}\epsilon$; prime tallow, $4\frac{3}{4}\epsilon$; special tallow, $4\frac{1}{2}\epsilon$; No. 1 tallow, $4\frac{1}{4}\epsilon$, and No. 2 tallow, $3\frac{3}{4}\epsilon$.

GREASES: Wednesday's quotations: choice white grease, all hog, 7ϵ ; B-White grease, $4\frac{1}{2}\epsilon$; yellow grease, $4\frac{1}{4}\epsilon$, and house grease, 4ϵ .

The above Wednesday price quotations are not final, and subject to change during the late trading rounds.

EASTERN BY-PRODUCTS

New York, Nov. 15, 1961
Dried blood was quoted today at $\$5.50@5.75$ per unit of ammonia. Wet rendered tankage was listed at $\$5.50$ per unit of ammonia and dry rendered tankage was priced at $\$1.15@1.20$ per protein unit.

CHICAGO HIDES

Wednesday Nov. 15, 1961

BIG PACKER HIDES: A fairly substantial movement of hides took place last week, with prices steady to $\frac{1}{2}\epsilon$ higher. Traders estimated that up to 115,000 hides were sold, including bookings to tanning subsidiaries. Demand appeared to be satisfied at the close of the week and light hides were in good demand at steady prices. Heavy native steers sold well at 16ϵ , River, up $\frac{1}{2}\epsilon$, and butt-branded steers moved fairly well at 15ϵ , also an advance of $\frac{1}{2}\epsilon$. There was a broad trade in Colorado steers at steady prices. A few heavy Texas steers sold $\frac{1}{2}\epsilon$ higher at 15ϵ . About 2,000 light and ex-light branded steers sold at 19ϵ and 21ϵ , respectively. Branded cows moved in good volume at $15\frac{1}{2}\epsilon$, Northern, and at $16\frac{1}{2}\epsilon$ Southwestern, both $\frac{1}{2}\epsilon$ higher. About 16,000 River-St. Paul heavy native cows sold $\frac{1}{2}\epsilon$ higher at 17ϵ . Northern light natives were steady at $20\frac{1}{2}\epsilon$; some Milwaukee's sold at 21ϵ . Some Des Moines offerings brought $22\frac{1}{2}\epsilon$, steady. Several thousand St. Joseph light averages moved at 23ϵ , and about 1,000 Evansville's sold at $23\frac{1}{2}\epsilon$. A few light and ex-

light native steers sold $\frac{1}{2}\epsilon$ higher at 21ϵ and $22\frac{1}{2}\epsilon$, respectively.

The only action reported on Monday of this week involved a couple of cars of Omaha light native cows and light and ex-light native steers at $22\frac{1}{2}\epsilon$, 21ϵ and $22\frac{1}{2}\epsilon$, respectively. Other selections were sought at steady prices. On Tuesday, a fairly broad trade took place in most selections and steady prices were maintained. No action was reported in light hides, but these were firm. A dealer-exporter was the main buyer. Some additional trading was reported on Wednesday, which pushed the estimated volume to around 80,000 pieces. Light hides were inactive, but were sought at steady prices, with packers reported trying for a $\frac{1}{2}\epsilon$ advance.

SMALL PACKER AND COUNTRY HIDES: Tanners have been slow to follow the recent advances in the big packer market and trading was light this week. A few scattered sales were reported, but packers were holding their offerings considerably above prevailing buying ideas. Some 54-lb. plump allweights were reported moved at 18ϵ , Chicago basis. However, bulk of 50/52's sold at $17@18\epsilon$, and 60/62's at $14\frac{1}{2}@15\frac{1}{2}\epsilon$. A few scattered cars of Midwestern 30/50 44's moved this week at $23\frac{1}{2}\epsilon$, Chicago freight basis. A car of 70/down weights sold at 17ϵ selected. Country hides were mostly steady. The 50/52-lb. locker-butchers moved lightly at $15\frac{1}{2}@16\epsilon$, with some held a shade higher. Some action in 50/-52-lb. renderers was reported at 15ϵ , Chicago. The 48/50-lb. No. 3's were pegged at $12@12\frac{1}{2}\epsilon$, with some 46's offered at 13ϵ . Choice, trimmed Northern horsehides held steady at $7.25@7.50$, f.o.b. shipping point. Ordinary lots were unchanged at $5.50@6.00$.

CALFSKINS AND KIPSKINS: Late last week it was reported that big packer heavy calf sold at 65ϵ . Most recent reported sales of Northern light calf were at 60ϵ . Kips have been easy and movement limited. A couple of cars of Oklahoma kips and overweights sold late last week at 49ϵ and 42ϵ , respectively, with the River market pegged nominally at 50ϵ and 43ϵ . Big packer regular slunks were quoted steady at $1.80@1.90$ nominal. Small packer allweight calf was steady at $45@48\epsilon$, with the bulk of sales of regular kips at $38@40\epsilon$. Country allweight calf was steady in a range of $31@33\epsilon$, quantity considered. Country allweight kips were steady at $27@28\epsilon$ nominal.

SHEEPSKINS: The market for shearlings was only moderately active, but the undertone steady to

a shade better this week. Northern River No. 1's continued steady at $.80@1.00$, the outside price for the best River production. No. 2's moved mostly at $.55@.60$, with a few Southwestern No. 2's at $.70@.75$. Southwestern No. 1's sold mostly at $1.55@1.65$, with clips at $1.90@2.00$. Northern-River clips were quoted at $1.70@1.80$, as to points. Midwestern lamb pelts were inactive following last reported sales at 2.25 per cwt. live-weight basis. A few brought $.5$ more, but the bulk of sales were at 2.25 , November production. Full wool dry pelts were nominal at $.20$. Pickled skins held steady with lambs at 11.00 , and sheep at 13.25 , per dozen.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Wednesday, Nov. 15, 1961	Cor. date 1960
Lgt. native steers	21	16 $\frac{1}{2}$ @17 $\frac{1}{2}$
Hvy. nat. steers	16 @16 $\frac{1}{2}$	12 $\frac{1}{2}$ @13 $\frac{1}{2}$
Ex. lgt. nat. steers	22 $\frac{1}{2}$	17 $\frac{1}{2}$ @18 $\frac{1}{2}$
Butt-brand. steers	15	11 $\frac{1}{2}$
Colorado steers	14	10 $\frac{1}{2}$
Hvy. Texas steers	15	10 $\frac{1}{2}$
Light Texas steers	17 $\frac{1}{2}$	14 $\frac{1}{2}$
Ex. lgt. Texas steers	24 $\frac{1}{2}$	15 $\frac{1}{2}$ @16 $\frac{1}{2}$
Heavy native cows	17 @17 $\frac{1}{2}$	13 $\frac{1}{2}$
Light nat. cows	20 $\frac{1}{2}$ @22 $\frac{1}{2}$	15 $\frac{1}{2}$ @16 $\frac{1}{2}$
Branded cows	15 $\frac{1}{2}$ @16 $\frac{1}{2}$	11 $\frac{1}{2}$ @12 $\frac{1}{2}$
Native bulls	11 $\frac{1}{2}$	9 $\frac{1}{2}$ @10 $\frac{1}{2}$
Branded bulls	10 $\frac{1}{2}$	8 $\frac{1}{2}$ @9 $\frac{1}{2}$
Calfskins:		
Northern, 10/15 lb.	65n	36n
10 lbs./down	60n	32 $\frac{1}{2}$ n
Kips, Northern native,		
15/25 lbs.	50n	44n

SMALL PACKER HIDES

STEERS AND COWS:		
60/62-lb. avg.	14 $\frac{1}{2}$ @15 $\frac{1}{2}$ n	11 @11 $\frac{1}{2}$ n
30/52-lb. avg.	17 @18n	13 @13 $\frac{1}{2}$ n

SMALL PACKER SKINS

Calfskins, all wts.	.45 @48n	40 @41n
Kipskins, all wts.	.38 @40n	31 @32n

SHEEPSKINS

Packer shearlings:		
No. 1	.80@1.00	.75@.90
No. 2	.55@.60	.50@.55
Dry Pelts	.20n	.18n
Horsehides, untrim.	8.00@8.50n	8.00@8.25n
Horsehides, trim.	7.25@7.50n	7.75@8.00n
n-nominal		

N. Y. HIDE FUTURES

Friday, Nov. 10, 1961

	Open	High	Low	Close
Jan.	17.87	18.05	17.87	18.05
Apr.	17.35b	17.35	17.34	17.44b
July	17.10b	17.16	17.15	17.15b
Oct.	16.90b	16.90b
Jan.	16.50b	16.60b

Sales: 32 lots.

Monday, Nov. 13, 1961

Jan.	17.95b	18.25	18.09	18.10b
Apr.	17.45b	17.65	17.45	17.50b
July	17.15b	17.37	17.29	17.35b
Oct.	17.92b	17.00b
Jan.	16.65b	16.70b

Sales: 24 lots.

Tuesday, Nov. 14, 1961

Jan.	18.00b	18.10	17.80	18.00
Apr.	17.50b	17.50	17.38	17.44
July	17.25b	17.25	17.25	17.12b
Oct.	17.00b	16.85b
Jan.	16.70b	16.55b

Sales: 21 lots.

Wednesday, Nov. 15, 1961

Jan.	17.93b	17.95	17.87	17.85b
Apr.	17.36b	17.25	17.25	17.25b
July	17.00b	17.02	17.00	17.02
Oct.	16.80b	16.80b
Jan.	16.50b	16.50b

Sales: 17 lots.

Thursday, Nov. 16, 1961

Jan.	17.75	17.81	17.65	17.65b
Apr.	17.17b	17.17	17.02	17.04b
July	16.96b	16.95	16.78	16.82b
Oct.	16.73b	16.65	16.62	16.65
Jan.	16.30b

Sales: 61 lots.

LIVESTOCK MARKETS... Weekly Review

Kansas City Livestock Market Moves to Spread Slaughter Cattle Receipts Over Five-Day Week

Spurred by the success of its original aim of spreading Monday and Tuesday livestock receipts to Wednesday, Kansas City Livestock Market interests have launched a new plan to more evenly spread receipts all the way back to Friday. Distribution of receipts of slaughter cattle throughout the week is of utmost importance to the livestock producer since it gives him more than two days to market his livestock, a market spokesman pointed out. It also eliminates the big erratic changes in market prices from day to day.

Kansas City Livestock Market interests, recognizing some of the advantages in a five-day slaughter week, started on a program first of all to spread some of the Monday and Tuesday receipts to Wednesday. The program was started on June 26, 1961. At the present time Wednesday receipts in Kansas City on slaughter cattle are about double the average for the past year. Since this was successful, on September 15, commission men started to work on a Friday fat cattle market to supply packers with enough stock to start their Monday kill.

On that Friday, farmers and feed lot operators co-operated by shipping a total of 31 loads of finished beef. During American Royal week, only 13 loads were received; that was 13 loads more than normally would be found on a Friday market. Packers have supported the program all the way, buying the animals at fully steady prices. Farmers are now coming of their own accord, because they like the idea of having their cattle weighed by 10:30 a.m. "Actually the answer to the success of events in Kansas City can be tied to three different groups: hard working commission men, packer buyer support and cooperative livestock producers in the area—all of them working on a livestock project that will mean money to the entire livestock industry," the spokesman declared.

Chicago Rule 39 on Meat Deduction Abolished

Rule 39 of the Chicago Livestock Exchange, which prohibited member firms from honoring requests of consignors who wanted deductions made for their respective beef council's promotion and advertising programs, has been abolished because it was "unfair and discriminatory". The rule, enacted in 1960, permitted deductions only for the National Livestock and Meat Board. Now, however, member firms may make the per head deduction for the National Beef Council.

F. I. LIVESTOCK SLAUGHTER CLASSIFIED

*Classification of livestock slaughtered under federal inspection in September, 1961, compared with August, 1961 and September, 1960, is shown below:

	Number (in 000's)				Per cent			
	Sept. 1961	Aug. 1961	9 mo. 1961	Sept. 1960	Sept. 1961	Aug. 1961	9 mo. 1961	Sept. 1960
Cattle:								
Steers	944	1,039	8,473	960	55.1	57.6	57.0	53.9
Heifers	416	391	3,339	387	24.3	21.7	22.4	21.7
Cows	331	350	2,867	408	19.3	19.4	19.3	22.9
Bulls, stags	22	23	200	27	1.3	1.3	1.3	1.5
Totals	1,713	1,803	14,879	1,782	100.0	100.0	100.0	100.0
Canners, cutters ¹	152	153	1,376	205	8.9	8.5	9.2	11.5
Hogs:								
Sows	472	649	4,181	496	9.0	12.7	8.8	9.6
Barrows, gilts	4,727	4,439	42,907	4,643	90.2	86.8	90.6	89.9
Stags, boars	42	26	257	26	.8	.5	.6	.5
Totals	5,241	5,114	47,345	5,165	100.0	100.0	100.0	100.0
Sheep and Lambs:								
Lambs, wrgs.	1,200	1,183	10,725	1,226	93.3	91.7	95.0	92.7
Sheep	86	107	562	97	6.7	8.3	5.0	7.3
Totals	1,286	1,290	11,287	1,323	100.0	100.0	100.0	100.0

¹Based on reports from packers.

²Included in cattle classification.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, November 14, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds	Chicago	Sioux City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1:					
180-200	—	—	\$15.75-16.15	—	\$16.00-16.25
200-220	—	—	15.75-16.25	\$16.25-16.50	16.00-16.25
220-240	—	—	15.75-16.15	16.25-16.50	16.00-16.25
U.S. No. 2:					
180-200	—	—	15.75-16.15	—	—
200-220	—	—	15.75-16.25	—	16.00-16.25
220-240	—	—	15.75-16.15	—	16.00-16.25
240-270	—	—	—	—	—
U.S. No. 3:					
200-220	\$16.25-16.50	—	—	—	15.50-15.75
220-240	16.00-16.40	\$15.75-16.15	—	—	15.50-15.75
240-270	15.50-16.25	15.50-16.00	—	—	15.00-15.50
270-300	—	15.25-15.75	—	—	14.75-15.25
U.S. No. 1-2:					
180-200	16.75-17.10	16.65-17.10	15.75-16.15	15.50-16.35	15.75-16.25
200-220	16.65-17.25	16.75-17.10	15.75-16.25	16.10-16.35	16.00-16.25
220-240	16.50-17.00	16.50-17.00	15.75-16.15	16.10-16.35	16.00-16.25
U.S. No. 2-3:					
200-220	16.35-16.75	16.25-16.50	15.75-16.00	15.75-16.00	15.75-16.00
220-240	16.00-16.75	16.00-16.50	15.75-16.00	15.75-16.00	15.50-16.00
240-270	15.50-16.50	15.75-16.25	15.35-16.00	15.50-15.75	15.00-15.75
270-300	—	15.50-16.00	15.10-15.50	15.25-15.75	14.75-15.25
U.S. No. 1-2-3:					
180-200	16.60-16.85	16.50-16.75	15.75-16.15	15.50-16.00	15.75-16.00
200-220	16.50-16.85	16.50-16.75	15.75-16.15	15.50-16.00	15.75-16.00
220-240	16.25-16.85	16.00-16.50	15.75-16.15	15.85-16.00	15.50-16.00
240-270	15.60-16.50	15.75-16.25	15.35-16.00	15.50-16.00	15.00-15.75
SOWS:					
U.S. No. 1-2-3:					
180-270	15.50-15.75	—	15.00-15.35	14.75-15.25	14.50-14.75
270-330	15.00-15.75	—	15.00-15.25	14.50-15.00	14.50-14.75
330-400	14.00-15.75	13.75-15.00	14.25-15.00	14.00-14.75	13.75-14.50
400-550	13.50-14.25	12.75-13.75	13.50-14.50	13.50-14.25	13.25-14.00
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
900-1100	—	25.75-26.75	25.25-26.00	25.25-26.00	—
1100-1300	—	26.00-27.50	25.25-26.00	25.50-26.00	—
1300-1500	—	25.00-26.00	24.50-26.00	24.25-26.00	—
Choice:					
700-900	24.75-26.00	—	24.00-25.25	24.00-25.50	24.25-25.25
900-1100	24.50-26.00	25.00-26.25	24.00-25.25	24.00-25.50	24.25-25.25
1100-1300	23.75-25.75	25.00-26.25	24.00-25.25	24.00-25.50	24.00-25.00
1300-1500	23.25-24.75	24.00-26.00	23.25-25.25	23.00-25.50	23.50-24.75
Good:					
700-900	23.00-24.75	23.00-25.00	22.75-24.00	22.50-24.25	22.75-24.25
900-1100	22.50-24.50	23.25-25.25	22.75-24.00	22.50-24.25	22.50-24.25
1100-1300	22.50-24.25	23.00-25.00	22.50-24.00	22.25-24.25	22.50-24.25
Standard,					
all wts.	20.50-23.00	21.50-23.25	21.00-22.50	20.75-22.50	20.50-22.75
Utility,					
all wts.	19.00-20.75	19.50-21.50	19.00-21.50	19.50-21.00	18.50-20.50
HEIFERS:					
Prime:					
900-1100	—	—	24.00-24.50	23.75-24.75	—
Choice:					
700-900	23.75-24.75	23.75-24.75	23.00-24.00	23.00-24.25	23.25-24.00
900-1100	23.50-24.75	23.50-24.75	22.75-24.00	22.75-24.25	23.25-24.00
Good:					
600-800	20.50-23.75	22.50-23.75	21.75-23.00	21.50-23.25	22.00-23.25
800-1000	22.25-23.75	22.25-23.75	21.75-23.00	21.30-23.00	22.00-23.25
Standard,					
all wts.	19.50-20.50	19.50-22.25	19.50-21.75	19.50-21.50	19.50-22.00
Utility,					
all wts.	18.50-19.50	16.50-19.50	18.50-19.50	18.00-19.50	17.50-19.50
COWS, all wts.:					
Commercial	14.50-16.00	15.00-16.25	14.75-16.00	15.25-16.25	15.00-16.00
Utility	14.00-15.50	14.00-15.25	14.00-15.25	14.00-15.50	14.00-15.00
Cutter	12.50-14.50	13.00-14.50	13.50-14.25	13.00-14.25	12.00-14.00
Canner	11.50-13.00	11.50-13.25	12.00-13.75	12.00-13.25	11.00-12.00
BULLS (Yrsl. Excl.) All Weights:					
Commercial	17.50-19.00	16.00-19.50	18.00-19.00	16.00-18.50	17.50-18.50
Utility	17.00-19.00	18.00-20.00	18.00-19.00	16.50-18.50	18.00-19.00
Cutter	15.50-17.50	16.50-18.00	16.50-18.00	15.00-16.50	16.00-18.00
VEALERS, All Weights:					
Ch. & pr.	32.00	—	—	25.00	26.00-31.00
Std. & gd.	19.00-29.00	19.00-25.00	—	18.00-23.50	17.00-26.00
CALVES (500 Lbs. Down):					
Choice	20.00-23.00	—	—	—	21.00-23.00
Std. & gd.	16.00-21.00	—	—	—	17.00-21.00
SHEEP & LAMBS:					
LAMBS (110 Lbs. Down):					
Prime	16.00-16.50	16.00-17.00	16.75-17.00	16.25-16.75	16.25-17.00
Choice	15.00-16.25	15.00-16.50	16.00-17.00	14.75-16.75	15.50-16.25
Good	14.00-15.50	14.00-15.50	15.00-16.00	14.00-15.00	13.50-15.50
LAMBS (105 Lbs. Down) (Shorn):					
Prime	15.75	16.00-16.50	15.75-16.00	15.50-15.75	—
Choice	15.50	15.00-16.50	15.50-16.00	14.50-15.75	—
Good	—	—	15.00-15.50	—	—
EWES (Woolled):					
Gd. & ch.	3.75-4.75	4.00-5.00	—	3.00-5.75	3.00-4.50
Cull & util.	3.75-4.75	4.00-5.00	3.50-5.25	3.00-5.25	3.50-5.50

CORN BELT DIRECT TRADING

Des Moines, Nov. 15—Prices on hogs at 15 plants and about 30 concentration yards in interior Iowa and Southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:	Cwt.
U.S. No. 1, 200-220	\$15.25@15.75
U.S. No. 1, 220-240	15.25@15.75
U.S. No. 2, 200-220	15.00@15.50
U.S. No. 2, 220-240	15.00@15.50
U.S. No. 2, 240-270	14.60@15.40
U.S. No. 3, 200-220	14.60@15.15
U.S. No. 3, 220-240	14.60@15.15
U.S. No. 3, 240-270	14.25@15.00
U.S. No. 3, 270-300	13.80@14.70
U.S. No. 1-2, 200-220	15.25@15.75
U.S. No. 1-2, 220-240	15.25@15.75
U.S. No. 2-3, 200-220	15.00@15.40
U.S. No. 2-3, 220-240	15.00@15.40
U.S. No. 2-3, 240-270	14.60@15.30
U.S. No. 2-3, 270-300	14.25@15.00
U.S. No. 1-3, 180-200	13.25@15.25
U.S. No. 1-3, 200-220	15.00@15.50
U.S. No. 1-3, 220-240	14.60@15.50
U.S. No. 1-3, 240-270	14.60@15.40
SOWS:	
U.S. No. 1-3, 270-330	13.85@15.15
U.S. No. 1-3, 330-400	13.35@14.65
U.S. No. 1-3, 400-550	13.00@14.15

Corn Belt hog receipts, as reported by the USDA:

	This week est.	Last week actual	Year actual
Nov. 9 ...	69,000	91,000	65,000
Nov. 10 ...	44,000	80,000	32,000
Nov. 11 ...	15,000	31,000	33,000
Nov. 13 ...	86,000	58,000	71,000
Nov. 14 ...	78,000	55,000	80,000
Nov. 15 ...	70,000	67,000	63,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Nov. 14 were as follows:

CATTLE:	Cwt.
Steers, ch. & pr.	\$23.50@26.00
Steers, good	22.50@23.50
Heifers, ch. & pr.	23.50@24.50
Cows, util. & com'l.	14.00@16.00
Cows, can. & cut.	11.50@14.00
Bulls, util. & com'l.	16.00@18.00
VEALERS:	
Vealers, gd. & ch.	24.00@26.00
Calves, gd. & ch.	19.00@22.50
BARROWS & GILTS:	
U.S. No. 3, 220/240	15.75@16.00
U.S. No. 3, 240/270	15.50@15.75
U.S. No. 3, 270/300	15.25@15.50
U.S. No. 1-2, 180/200	16.00@16.50
U.S. No. 1-2, 200/220	16.25@16.50
U.S. No. 2-3, 200/220	16.00@16.15
U.S. No. 2-3, 220/240	15.75@16.10
U.S. No. 2-3, 240/270	15.50@15.90
U.S. No. 1-3, 180/200	16.00@16.25
U.S. No. 1-3, 200/220	16.00@16.25
U.S. No. 1-3, 220/240	15.85@16.25
U.S. No. 1-3, 240/270	15.75@16.25
SOWS, U.S. No. 1-3:	
270/330 lbs.	15.00@15.25
330/400 lbs.	14.25@15.00
400/550 lbs.	13.75@14.25
LAMBS:	
Choice & prime	15.00@16.25
Good & choice	14.00@15.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Nov. 14 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$22.50@24.75
Steers, std. & gd.	none qtd.
Heifers, gd. & ch.	21.50@23.50
Cows, cut. & util.	14.50@15.75
Cows, can. & cut.	12.00@14.50
BARROWS & GILTS:	
U.S. No. 1-2, 200/225	16.75@16.90
U.S. No. 1-3, 190/240	16.50@16.80
U.S. No. 2-3, 200/265	15.60@16.35
SOWS:	
U.S. No. 2-3, 325/475	13.50@14.75
U.S. No. 2-3, 485/550	13.25
LAMBS:	
Choice & prime	17.25@17.75
Good & choice	15.00@17.00

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Nov. 14 were as follows:

CATTLE:	Cwt.
Steers, choice	\$23.50@26.00
Steers, good	22.00@23.50
Heifers, gd. & ch.	22.50@24.50
Cows, util. & com'l.	13.50@15.50
Cows, can. & cut.	11.00@14.00
Bulls, util. & com'l.	16.00@18.00
VEALERS:	
Choice & prime	33.00@34.00
Good & choice	27.50@33.00
Stand. & good	23.00@27.00
BARROWS & GILTS:	
U.S. No. 1, 200/220	17.25@17.35
U.S. No. 1, 220/240	none qtd.
U.S. No. 3, 200/220	16.50@16.60
U.S. No. 3, 220/240	16.35@16.60
U.S. No. 3, 240/270	16.00@16.50
U.S. No. 1-2, 180/200	17.00@17.25
U.S. No. 1-2, 200/220	17.00@17.25
U.S. No. 1-2, 220/240	16.75@17.25
U.S. No. 2-3, 200/220	16.50@16.75
U.S. No. 2-3, 220/240	16.50@16.75
U.S. No. 2-3, 240/270	16.00@16.50
U.S. No. 2-3, 270/300	15.75@16.25
U.S. No. 1-3, 180/200	16.75@17.00
U.S. No. 1-3, 200/220	16.75@17.00
U.S. No. 1-3, 220/240	16.50@17.00
U.S. No. 1-3, 240/270	16.25@16.75
SOWS, U.S. No. 1-3:	
270/330 lbs.	15.25@15.50
330/400 lbs.	14.75@15.25
400/550 lbs.	14.25@14.75
LAMBS:	
Choice & prime	15.50@17.00
Good & choice	13.00@15.50

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Nov. 14 were as follows:

CATTLE:	Cwt.
Steers, choice	\$22.50@26.00
Steers, good	22.50@24.75
Heifers, gd. & ch.	21.75@24.75
Cows, util. & com'l.	14.25@17.00
Cows, can. & cut.	12.25@15.00
Bulls, cut. & util.	15.15@18.25
VEALERS:	
Good & choice	20.00@26.00
Calves, gd. & ch.	19.50@23.50
BARROWS & GILTS:	
U.S. No. 1, 220/240	none qtd.
U.S. No. 3, 200/220	none qtd.
U.S. No. 3, 240/270	15.50@16.00
U.S. No. 3, 270/300	15.25@15.75
U.S. No. 1-2, 180/200	16.00@16.25
U.S. No. 1-2, 200/220	16.25@16.35
U.S. No. 1-2, 220/240	16.00@16.25
U.S. No. 2-3, 200/220	15.75@16.10
U.S. No. 2-3, 220/240	15.75@16.15
U.S. No. 2-3, 240/270	15.50@16.00
U.S. No. 2-3, 270/300	15.25@15.75
U.S. No. 1-3, 180/200	16.00@16.25
U.S. No. 1-3, 200/220	16.00@16.25
U.S. No. 1-3, 220/240	16.00@16.25
U.S. No. 1-3, 240/270	15.75@16.15
SOWS, U.S. No. 1-3:	
270/330 lbs.	15.00@15.50
330/400 lbs.	14.25@15.00
400/550 lbs.	13.50@14.25
LAMBS:	
Choice & prime	15.00@16.50
Good & choice	14.00@15.00

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Nov. 14 were as follows:

CATTLE:	Cwt.
Steers, gd. & ch.	\$23.50@25.50
Steers, util. & std.	21.00@23.50
Heifers, gd. & ch.	23.00@24.50
Cows, cut. & util.	12.50@16.00
Cows, canner	10.00@13.00
Bulls, util. & com'l.	18.00@19.00
VEALERS:	
Choice	35.00@36.00
Good & choice	28.00@34.00
Calves, gd. & ch.	20.00@23.00
BARROWS & GILTS:	
U.S. No. 1-2, 190/230	16.75@17.25
U.S. No. 1-3, 109/230	16.75
U.S. No. 2-3, 200/240	16.25@16.50
U.S. No. 2-3, 240/280	15.50@16.00
SOWS, U.S. No. 2-3:	
300/400 lbs.	14.25@14.50
400/650 lbs.	14.00@14.25
LAMBS:	
Choice	17.00
Good	none qtd.

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended November 11, 1961 (totals compared) as reported by the U. S. Department of Agriculture:

City or area	Cattle	Calves	Hogs	Sheep
Boston, New York City area ¹	12,364	11,028	45,555	40,801
Baltimore, Philadelphia	9,788	1,810	37,912	5,947
Cincinnati, Cleveland				
Detroit, Indianapolis	19,926	1,515	120,308	6,236
Chicago area	16,042	9,218	38,183	4,427
St. Paul-Wis. areas ²	33,940	24,564	117,496	23,772
St. Louis area ³	12,713	1,790	78,487	5,002
Sioux City-So. Dakota area ⁴	30,315		118,380	13,388
Omaha area ⁵	36,191	124	98,024	16,033
Kansas City	15,581		45,297	
Iowa-So. Minnesota ⁶	34,660	10,493	319,078	43,894
Louisville, Evansville				
Nashville, Memphis	7,205	3,507	52,514	
Georgia-Florida-Alabama area ⁷	11,018	4,382	30,368	
St. Joseph, Wichita, Okla. City	19,924	911	57,381	9,514
Ft. Worth, Dallas, San Antonio	12,850	3,717	18,795	27,215
Denver, Ogden, Salt Lake City	23,908	194	16,040	33,588
Los Angeles, San Fran. areas ⁸	23,264	834	27,938	30,002
Portland, Seattle, Spokane	9,114	259	17,832	4,739
GRAND TOTALS	328,803	74,346	1,239,390	263,867
TOTALS SAME WEEK 1960	305,920	77,657	1,146,289	234,062

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. ⁵Spencer, Denison and Hesperia, Iowa. ⁶Includes Lincoln and Fremont, Neb., and Glenwood, Iowa. ⁷Includes Albert Lea, Austin and Waco, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁸Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Barrow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁹Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended November 4, compared with same week in 1960, as reported to the PROVISIONER by the Canada Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS		LAMBS	
	All wts.		Gd. & Ch.		Grade B Dressed		Good Handweights	
	1960	1961	1960	1961	1960	1961	1960	1961
Calgary	\$20.90	\$21.55	\$18.65	\$22.20	\$22.40	\$22.20	\$16.15	\$16.10
Lethbridge	21.00	21.60	18.25	22.46	21.99	15.90	15.90
Edmonton	20.20	21.60	19.20	21.80	22.30	21.85	16.60	16.10
Regina	20.70	21.65	21.25	23.00	22.00	22.45	15.50	15.30
Moose Jaw	20.75	21.50	18.25	21.50	21.85	22.10	15.70
Saskatoon	20.75	21.60	24.50	24.00	22.75	22.60	16.10	15.50
Pr. Albert	20.75	21.50	20.25	21.00	21.50	22.37	14.70	14.70
Winnipeg	21.82	22.16	29.25	29.15	23.25	23.25	16.75	17.00
Toronto	22.05	23.50	31.50	29.50	25.00	26.18	20.00	20.00
Montreal	22.75	22.65	28.25	30.50	25.66	26.16	19.35	19.35

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended Nov. 11:

	Cattle and Calves	Hogs
Week ended Nov. 11 (estimated)	2,400	12,500
Week previous (six days)	3,032	18,770
Corresponding week last year	3,087	17,470

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Nov. 4, compared:

	Week ended Nov. 4	Same week 1960
CATTLE		
Western Canada	24,562	22,164
Eastern Canada	20,862	19,927
Totals	45,430	42,091
HOGS		
Western Canada	67,585	54,876
Eastern Canada	65,417	66,554
Totals	133,002	121,730
All hog carcasses graded		
	144,375	132,690
SHEEP		
Western Canada	12,704	9,386
Eastern Canada	14,493	13,766
Totals	27,197	23,152

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Nov. 10:

	Cattle	Calves	Hogs	Sheep
Los. Ang. 3,400	300	300	1	
Stockton 1,900	200	600	100	
N. P'tland 2,700	450	2,300	2,700	

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, Nov. 10, with comparisons:

	Cattle	Hogs	Sheep
Week to date	239,600	362,100	113,300
Previous week	238,100	351,100	100,300
Same wk. 1960	238,100	351,100	75,300

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st St. New York market for the week ended Nov. 11:

	Cattle	Calves	Hogs	Sheep
Salable	26	none	none	none
Total, (incl. direct)	1,147	80	14,044	5,965
Prev. wk. - salable	40	none	none	none
Total, (incl. direct)	1,322	74	15,807	3,340

*Includes hogs at 31st Street.

The Meat Trail...

JOBS

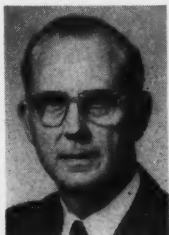
The appointments of **EDWARD KUDZIA** as Kalamazoo, Mich., plant manager and **PAUL COASH** as industrial relations assistant have been announced by Peter Eckrich & Sons, Inc., Fort Wayne, Ind. Kudzia, who succeeds **DONALD ECKRICH**, recently named plants manager, joined the firm in 1937 and has been serving as chief cost accountant since 1953. Coash formerly was associated with the Michigan Employment Security Commission and will work out of the Kalamazoo plant office.

PAUL H. ROBINSON has been named assistant manager of the general table-ready meats department, Swift & Company, Chicago. Robinson joined Swift in 1934 as a salesman at St. Joseph, Mo., and subsequently served in various sales capacities in the table-ready meats, canned foods and beef departments. He has been at the Chicago headquarters since 1956.

The Meat Inspection Division, U. S. Department of Agriculture, has announced the appointments of **DR. CHARLES O. MCCULLOUGH** as inspector in charge of the Billings,



DR. McCULLOUGH



V. M. BEEMAN

Mont., meat inspection station and **VIRGIL M. BEEMAN** as inspector in charge at the Shreveport, La., station. Dr. McCullough goes to Billings from Salem, Ore., where he held a supervisory position since November, 1958. Earlier assignments included positions at the Portland, Ore., and Wichita, Kan., stations. Dr. McCullough received the degree of doctor of veterinary medicine from Kansas State University in 1955. Beeman goes to Shreveport from Nashville, Tenn. He joined the MID in 1925 and has held positions at Wichita and Memphis, Knoxville, Clarksville and Nashville, Tenn.

RALPH B. DEEMER, JR., has been named head of the real estate department of Armour and Company, Chicago, announced **E. J. McADAMS**,



SECOND grand champion won by Herdettes, girl agricultural students from Fresno State College, Fresno, Cal., this season goes to "Snoopy," 1,015-lb. Aberdeen Angus, which sold for \$4.50 per lb. at Grand National Livestock Exposition, San Francisco. Girls also won grand champion honors at Pomona Fair. Don Daley, who purchased steer for Hyatt House, Burlingame, Cal., is shown with Herdettes (l. to r.): Patsy Charley, Judy Bradshaw, Dianne Longacre, Judy Green, Kathleen Mineer and Stephanie Shultis. All raised steer.

financial vice president. Deemer, who was formerly assistant sales manager of the Armour Food International division, succeeds the late **D. B. MOORE**. Deemer joined Armour in its legal department at Washington, D.C., in 1934.

W. J. HENDERSON was named manager of the Saginaw, Mich., sales unit of Swift & Company, Chicago, succeeding **R. W. KAISER**, who has resigned from the company. Henderson, who has been with Swift since 1947, goes to Saginaw from Pittsburgh where he was assistant manager of Swift's sales unit there.

CLARENCE B. MELIN was named national sales manager of Silver Skillet Food Products Co., Skokie, Ill., meat canning firm.

ROBERT C. SAGE, formerly with Mutual Rendering Co., Inc., of Philadelphia, has joined Reading Bone Fertilizer Co., Reading, Pa., as a vice president, while also starting his own firm, Sage Co. of Reading, a raw stock collection company.

John Morrell & Co., Chicago, announced the appointment of **C. C. PIERSON** as plant manager of the company's Estherville, Ia., plant. Pierson succeeds **V. A. GIBBS**, who has retired from that position but will extend his employment for an indefinite period. Gibbs will serve as a member of the meat packing organization's beef department.

PLANTS

Construction bids on the plant to be built at Clovis, N. M., for Swift & Company, Chicago, will be let December 7 in the Clovis City Hall. The contract will be awarded by the city under the provisions of the Industrial Revenue Bond Act of New



DANISH visitors end tour of U.S. meat packing establishments with trip to Los Angeles meat processing plant of Danfoods Co. Shown with **Gorm Larsen** (right), vice president of The East Asiatic Co., of which Danfoods is division, are **H. C. Schmidt**, director, Danish Agricultural Council, and **Mrs. Dorothe Hansen**, microbiologist, Danish Meat Research Institute, which sponsored tour for 19 MRI members.

Mexico. The \$2,000,000 plant will be located about one mile from the Clovis Stockyards and will slaughter about 2,500 head of cattle per week.

About 30,000 lbs. of beef were destroyed by fire at the Roanoke, Va., plant of Wilson & Co., Inc., Chicago, announced Roanoke manager T. A. GRAYBILL. The fire, said to have been caused by defective wiring, did a few hundred dollars damage to the building but the meat destroyed was estimated to cost about \$10,000.

A new addition at Pride Packing Co., Los Angeles, is under construction to provide increased slaughtering and processing capacities. The new kill floor will be equipped with an on-the-rail dressing system and will have a slaughter capacity of 100 head of cattle per hour. The three-floor addition is expected to be completed next summer.

Two Nashville, Tenn., brothers, ELLIS and WALTER JAKES, have acquired a 30-acre farm tract near Nashville and built a 40-ft. x 70-ft. concrete block plant for a hog slaughtering and processing operation. The brothers, who formerly owned a food store in Nashville, will specialize in country-cured hams and expect to slaughter between 70 and 80 hogs initially per week, eventually killing 100 head weekly.

The sausage kitchen of Grants Pass Provision Co., Grants Pass, Ore., was damaged by a fire which apparently started from dripping grease in the smokehouse. JOE BLUNK, general manager, said the firm might rebuild in a new location.

S. Lotman & Son, Inc., held an open house at its new federally inspected meat fabricating plant at Swanson and Shunk sts., Philadelphia, on November 12. Guests were served a buffet luncheon and cocktails.

Kenton Packing Co., Portland, Ore., has doubled the capacity of its slaughtering operation by construction of a new kill floor.

HAROLD and HOWARD CHOE have announced completion of their new 12,000-sq.-ft. pork processing plant and two-story office section at 2637 Vernon ave., Vernon, Cal. The new facility was estimated to cost \$250,000. JOHN D. BLACKBURN was architect and engineer.

The Butte, Mont., plant of Sigman Meat Co., Denver, Colo., which was nearly completely destroyed by fire November 20, 1960, has resumed operations after an extensive reconstruction program estimated to cost



FREEZER addition to plant, enabling Smith & Fazzina, Inc., Hartford, Conn., to offer full line of frozen fabricated and portion controlled meats, gives company secretary Bob Smith (left) and treasurer Anthony Fazzina something to boast about. New 100,000-cu.-ft. freezer will be held at -20° F. Freezer is most recent addition to new plant which Smith & Fazzina occupied in September of last year.

\$100,000. The fire destroyed most of the company's equipment and portions of the kill floor. The installation of new refrigeration equipment now enables the firm to freeze 50,000 lbs. of beef per day and hold approximately 250,000 lbs. in cold storage, reports A. L. SIGMAN, president. The Butte plant was formerly owned by Hansen Packing Co., also of Butte.

Kress Packing Co., Inc., Waterloo, Wis., recently held open house for its area wholesalers. Various cuts of meat were displayed and cutting demonstrations given and the guests were taken on a tour of the plant to inspect recent improvements and other facilities.

John P. Harding Market Co., Chicago, has relocated its Monterey Park, Cal., corned beef operations in a larger plant at 3022 Cochran ave., Los Angeles, where working space has been doubled.

Mickelberry's Food Products Co., Chicago, has moved its Detroit sausage manufacturing operation from 6031 Rivard st. to a new location at 3925 Tillman st., Detroit.

The Brewton, Ala., City Council has voted to cease operations at the City Slaughterhouse as of November 25. The Council has asked parties interested in buying or renting the facility to submit their proposals.

DEATHS

KARL S. MORGAN, 59, office manager at Murray Meat Co., Madison, Wis., died November 8. Morgan

started in the meat industry in 1928 as a cashier with Oscar Mayer & Co. He joined the Murray firm in 1959.

LAWSON BERTELSEN, 50, president of Bertelsen Meat Co., San Francisco meat wholesaler, died.

PERCIVAL O. RIAL, 74, retired vice president of Jacob Dold Packing Co., Buffalo, died of injuries suffered in an auto accident on November 3.

TRAILMARKS

HOMER R. DAVISON, president of the American Meat Institute, has announced the following appointments to membership on three AMI committees: GEORGE E. JOHNSON, personnel relations committee; R. R. RUCHTI, provisions committee, and E. H. FLITTON, public information committee. Johnson, who is director of industrial and public relations for The Cudahy Packing Co., Omaha, will work with the personnel relations committee in such areas as recruitment and placement, social service and welfare and employee communications. As a mem-



E. H. FLITTON



G. E. JOHNSON



R. R. RUCHTI

ber of the provisions committee, Ruchti, of Reelfoot Packing Co., Union City, Tenn., will serve with other committee men who work in the field of production and marketing of live hogs and the processing and merchandising of pork products. Flitton, vice president, Geo. A. Hormel & Co., Austin, Minn., will serve with public relations officers of meat packing firms in reviewing a national public relations program for the meat and livestock industry. At Hormel, Flitton is in charge of public relations, transportation and purchasing.

Officers of the newly-incorporated Logan Packing Co., Bellefontaine, O., are: president, HENRY DARMSTADTER; vice president, ROBERT STEMBLE; secretary, Mrs. DONALD AKEY; and treasurer, Mrs. HENRY DARMSTADTER. The firm

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PACKERS DEVELOPMENT CORP., ROCHESTER, N. H.

currently employs 23 persons and slaughters about 700 head of cattle per week.

CHIEF EECHONAWNY, chief of a clan of the Coushatta Indian tribe of Livingston, Tex., visited with Houston area youngsters at food stores and schools lecturing on hunting and fishing during a tour sponsored by The Rath Packing Co. of Waterloo, Ia.

NASH BELACK, chairman of the board of Freidman & Belack, Inc., Philadelphia meat packing firm, has announced the re-introduction of Belfrey brand Canadian bacon. He pointed out that the brand is being revived after 20 years.

The Interstate Commerce Commission has granted to **W. M. Tynan and Co., Inc.**, New York meat wholesaler, authority to transport specific commodities from the eastern seaboard to more than 10 western states. This grant will permit Tynan to "return load" its own tractor trailer units into the same areas in which it purchases fresh meat products for distribution.

HOWARD H. RATH, chairman of the board, The Rath Packing Co., Waterloo, Ia., was presented with a 25-year plaque upon the occasion of the Rath firm's 25th anniversary as

a member of the National Association of Manufacturers.

The Small Business Administration granted a loan of \$240,000 to Hyplains Dressed Beef, Inc., Dodge City, Kan., in an agreement with the Dodge City Industrial Development Co.

H. A. KNOX, manager of the Hull, Que., Canada, plant of Canada Packers, Ltd., Toronto, was presented with a television set at a company-sponsored dinner on the occasion of his retirement.

The state of California has granted charters of incorporation to the following meat industry firms: The Manaster Co., San Francisco, and C. A. Davidson & Son, Inc., Santa Ana.

The fifth annual Livestock Marketing Congress, sponsored by the Livestock Industry Markets Association, will be held June 21-24 at the Sheraton-Johnson Hotel, Rapid City, S. D. **GAYLON SOUVIGNIER** of Canton, S. D., has been named general chairman of the event.

Oscar Mayer & Co., Chicago, has awarded two \$200 short course scholarships to **HAROLD MUELLER**, North Freedom, and **DAVID LAVERTY**, Mineral Point, both of Wisconsin. The short courses will commence

November 13 at the University of Wisconsin, Madison.

SAMUEL ROSENTHAL, president of Samuels & Co., Inc., Dallas, sent out packages of bacon and ham wrapped in a ribbon reading "It's a Boy" to mark the arrival of his first grandson.

Alice Packing Co., Alice, Tex., paid \$625 for the grand champion steer of the 24th Jim Wells County Fair held recently at Alice.

Peter Eckrich & Sons, Inc., Fort Wayne, Ind., received a special award from the Indiana Society of Professional Engineers for encouragement of its engineering personnel to become registered engineers.

Top honors at the Pennsylvania Livestock Exposition were won by **MARSHALL KATZEN** of Reynoldsville, Pa., for his 1,050-lb. Hereford steer, which also was named grand champion of the 4-H division.

WILLIAM H. SHERRY, secretary of the Philadelphia Meat Stores Association, was honored at a recent association-sponsored dinner and was awarded a plaque for his 31 years of service as association secretary. Sherry, who also celebrated his 70th birthday at the dinner, is a former office manager for Armour and Company in Philadelphia.

No other stuffer...at ANY price can equal the

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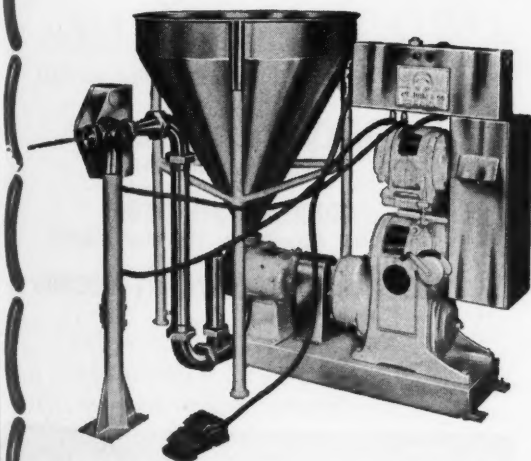
5000 lbs. of HOT DOGS
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Need for Lower Truck Temperatures is Seen

Today's refrigerated motor fleets must provide consistently-maintained, lower freezing temperatures—ultimately 0° F. or below—when transporting frozen foods, Dr. Helmut Charles Diehl, chairman of the Frozen Foods All-Industry Coordinating Committee, told a refrigeration seminar at the 1961 Fleet Maintenance Exposition. The annual show took place in New York City's Coliseum recently.

"The public health record of frozen foods is an excellent one by the very nature of its method of preservation," he said. "However, it is only too true that frozen foods have a memory when they are abused in transit by temperatures—though they are below freezing—that are too high. That memory is their quality," he explained.

Declaring that "we must be more careful in our handling, transporting, warehousing and merchandising practices," Dr. Diehl said new and improved refrigerated motor trailers are now being produced and added that the latest innovations require understanding to be used well.

Moderated by Dr. Diehl, the refrigeration panel also included: Rol-

lin F. Allyn, Midwest Emery Freight System, Inc., Chicago; J. M. Barnhart, National Insulation Manufacturers Association, New York City, and George A. Kelly, Linde Co., division of Union Carbide Corp., New York City.

Sponsored by the Private Truck Council of America, Inc., the Fleet Maintenance Exposition consisted of a series of technical workshops, seminars and problem clinics and more than 100 product and service exhibits. Technical sessions were geared to the maintenance and service problems of private and for-hire motor fleets. "Keeping the Nation's Motor Fleets on the Road" was the theme of the meeting.

Questionable Advertising Reviewed in FTC 'Alert'

To acquaint businessmen and news media more fully with its enforcement work in the field of questionable advertising, the Federal Trade Commission has issued the first of a series of monthly summaries of its case work. The first issue of its "Advertising Alert," an eight-page pamphlet, highlights the Commission's formal cases announced during October.

Each monthly summary also will

include one or more general warning stories based on current investigations. "Flamboyant and false" advertising in food-freezer plans is discussed in the first issue.

FTC Chairman Paul Rand Dixon pointed out that it is to the advantage of both the public and advertisers to be alerted to improper advertising at the earliest opportunity. "During the course of our investigations," he said, "the pattern of deceptive claims and practices, particularly in advertising, becomes sufficiently clear to warrant a warning to those who might be victimized, or to advertising media that might unwittingly be disseminating false or misleading ads. We believe that a better knowledge of what the Commission is doing will be helpful to them."

"Advertising Alert" is available to all who request it from the Federal Trade Commission, Washington 25.

Locker-Freezer Program Can Help to Promote Meat

A unique "silver snowflake" public relations program, designed to serve as a promotional tool for processors and purveyors of frozen food and meat in bulk quantities, has been launched by the National In-

IMPORT

DOMESTIC

EXPORT

MEAT SUPPLIERS TO:
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CHAIN STORES
EXPORTERS
PET FOOD PLANTS
PROCESSORS
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ATLAS

Certified Food Colors

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VEGETABLE LIVERWURST COLORS

Send for our new Atlas Food Color Guide and Price List. It contains important information for food processors.

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11-13 E. Illinois St., Chicago 11

2632 E. 54 St., Huntington Park, Calif.

Branches in other principal cities of the U. S. A. and throughout the world



Why overpackage? Get visibility
like this at lower cost with

AVISCO[®] CELLOPHANE

Bacon wrapped in Avisco cellophane saves up to 22% in packaging material costs compared to window cartons. Total packaging material savings can be as much as 11% compared to some commonly used shrink wraps. Yet cellophane offers superb transparency and permits as large an area of visibility as you design into the package. This visibility

sells the bacon. Avisco cellophane also provides the protection bacon requires and it's unsurpassed for high-speed packaging machine performance. Little wonder most bacon packagers use cellophane. Don't spend more to overpackage. Contact us for an appointment with our representative or a selected Avisco cellophane converter.

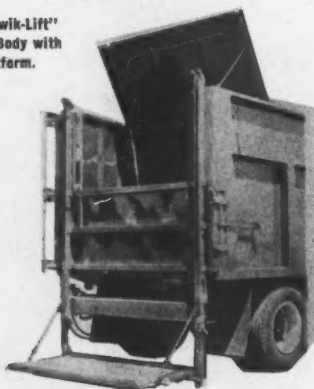
AMERICAN VISCOSE CORPORATION, FILM DIVISION, 1617 PENNSYLVANIA BLVD., PHILADELPHIA 3, PA.
SALES OFFICES ALSO LOCATED IN ATLANTA, BOSTON, CHICAGO, DALLAS, LOS ANGELES AND NEW YORK.



**CUT DOWN
PICK-UP COST!**

... with
ERCO
'Kwik-Lift'
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Erco "Kwik-Lift"
Loader Body with
Lift Platform.



One man does the work of two—easier and quicker with an Erco "Kwik-Lift" Loader. It is a power-packed unit designed and engineered for

- ✓ Automatic bulk loading — man stays on ground and fully loads body.
- ✓ Double deck drum loading — 48 drums on a 16' body. Eliminates any manual handling of drums inside body.
- ✓ Bulk loading with drum washer at front of body accessible from top.
- ✓ Combination drum and bulk loading.

Some of our satisfied customers are A. W. Stadler, Van Iderstine Co., Joseph Rosenberg, Long Island Soap Company, G. W. Hoppe & Sons, and G. A. Wintzer & Son.

Erlinder also builds over-the-road-trailers and offal drain trailers with open or closed tops.

Erco "Kwik-Lift"
Loader Body with
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(Where product and service go hand in hand)
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stitute of Locker and Freezer Provisioners, Elizabethtown, Pa.

Financing for the program depends on a "certificate of guarantee," which operator members of the association issue to patrons with frozen food and meat orders and food and meat processing services. The customer then registers and validates the guarantee by sending a coupon portion of it to NILFP headquarters. Certificates are sold to members by the institute and the profits on these sales are used for promotion.

During the two months since the program was launched, 112 members of the association have enrolled as participants. Almost 50,000 guarantee certificates already have been imprinted and shipped.

Among the program activities now in progress or in the process of being developed for introduction in the near future are:

News releases announcing to the operator's local press that he has

been granted a franchise as a "silver snowflake" dealer (with the program explained in detail); a supply of "snowflake" medallion art for use in reproducing the new emblem of the program on letterheads and in advertisements; a series of newspaper ads for introducing the program locally and establishing a basis for the tie-in with national promotions, and "silver snowflake" medallion decals for windows and trucks.

Beef Cattle Can Eat Corn

A study conducted by four members of the North Carolina State College's department of animal husbandry shows that beef cattle perform satisfactorily on all-concentrate rations based on ground shelled corn. The study was designed to determine the effect on growth of sodium and potassium bicarbonate added to the all-concentrate diet of corn and urea.

Packer-Feeder Learns About Grub Control

"Let's Get Rid of Grubs—A Grubby Carcass is a Damaged Carcass" is the theme of a grub control campaign being spearheaded in Colorado by Greeley-Capitol Pack, Inc., Greeley, Colo. According to Kenneth Monfort, president of the firm and vice president of Monfort Feedlots, Inc., the packer-feeder recognized the need for effective grub control "when we started killing grubby cattle in our own plant."

"Before we started slaughtering our own cattle, we used to just shrug our shoulders when a buyer reported that cattle we sold him were grubby," he says. When the firm became convinced of the savings possible in producing beef free of carcass damage from grubs, it decided to disseminate this information to other feeders in the area. To show its determination, the firm is paying less for grubby animals and frequently passes them by completely.

By the time Monfort Feedlots was convinced that systemic grub treatment would be effective, the grubs in many of its cattle had reached the point where treatment was not practical. However, when the change from untreated to treated cattle was made, the results "in the beef" were so much improved that the decision was made to make systemic grub treatment a regular feedlot procedure.

Information on systemic grub treatment was passed on to other feeders in the area by Greeley-Capitol's buyers. One-page leaflets listed concentrations to use, pressures for spraying, time to treat for cattle of various origins and names of individuals equipped to do custom spraying and dipping.

Not all of the savings occur at selling time, according to Mark Gould, a supervisor for Monfort Feedlots. He lists the following benefits that a cattle feeder might expect from an effective grubicide dipping program:

- 1) Grubs are eliminated, resulting in a better-selling carcass.
- 2) Stress from grub infestation is eliminated during the feeding period.
- 3) Effective lice control for the season is provided.
- 4) Average daily gain of animals is enhanced and health is improved.
- 5) Fence-rubbing is practically eliminated.
- 6) The fly problem is greatly minimized.

Cooperation of the area's feeders and others concerned with the beef cattle industry will result in a situation wherein grub-free cattle are the normal occurrence during the 1961-62 season, Monfort claims. This is a complete reversal of previous years.

The campaign to obtain information on the "why," "how" and "when" of treating feedlot cattle for grubs got underway early last spring. Information was obtained from actual experience with the grub problem and from Colorado state and county agricultural extension services, Chemagro Corp. (manufacturer of the grubicide Co-Ral) and Livestock Conservation, Inc.

Mepaco

RECTANGULAR
SQUARE
ROUND

BOILED HAM MOLDS

Mepaco Ham Molds are versatile—may be used for boiled ham, corned beef loaf, turkey loaf and other specialty items. Mepaco's spring-tension lid occupies no space inside a filled mold so the entire capacity may be filled with meat. All Mepaco Ham Molds have exclusive, patented escape vents which means the product is smooth and flawless . . . perfect for slicing . . . never wet or ragged and without jelly and air pockets in the interior or on the corners and outer surface.

Continental Style Boiled Hams are easy to make with Mepaco's new patented $3\frac{3}{8}$ " x 7" x 27" long mold. This mold accommodates 25 pounds of ham meat; the finished ham is without superfluous gelatin; it is up to 22" long, weighing 20 pounds or more, which means many more slices per handling operation and fewer end pieces than with canned hams.

Pullman Type Boiled Hams are more profitable when made with Mepaco Molds $3\frac{3}{4}$ " or $3\frac{7}{8}$ " or 4" or $4\frac{1}{2}$ " square; 24" or 27" long. You may use one large ham, up to 18 pounds green weight, or two small hams or a single ham plus extra pieces. The finished ham is twice the ordinary length which saves labor, handling and end pieces.

Round Boiled Ham and specialty items are especially profitable and economical to produce without the need of continually purchasing casings. The product has a smooth surface and uniform texture without jelly and air pockets. Mepaco Round Molds are available in a minimum diameter of $2\frac{7}{8}$ ", for specialty items, and larger with the most popular size being $4\frac{1}{8}$ ".

There is a Mepaco Ham Former and Mold Filler especially designed to handle each type Mepaco Mold.

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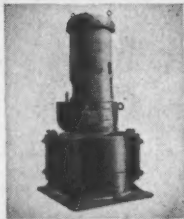
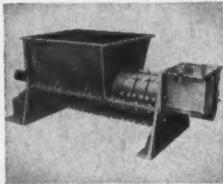
Rietz equipment has been selected by leading process
engineers to give top performance in the most
advanced continuous rendering systems
yet developed.

**IN VARIOUS
COMBINATIONS**

these Rietz units form the heart of a modern continuous rendering system.

RIETZ PREBREAKERS

For preliminary chopping and reduction of
fat and other rendering materials. Slow
speed—high torque—high capacity at low
horsepower. Rugged construction—
no knives to sharpen—minimum maintenance.
In carbon or stainless steel.

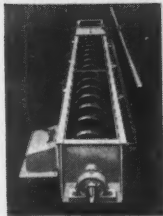


RIETZ DISINTEGRATORS

For fine grinding of fat, meat or meat by-products
in low or high temperature processes ahead of
separation. Grinds fat at all temperatures including
below 115° F. Optional continuous rejection of
fibrous material by differential discharge. Wide
range of capacities in carbon or stainless steel.

RIETZ THERMASCREWS

For continuous melting and cooking in either edible
or inedible rendering processes. Heating medium,
circulating through hollow screw and jacketed trough,
provides accurate control of product temperature.
Various trough diameters and lengths in carbon
or stainless steel.



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MANUFACTURING CO.

Santa Rosa, Calif. • West Chester, Penna.

DISINTEGRATORS • PREBREAKERS • EXTRACTORS • THERMASCREWS

Recent Meat Research

[Continued from page 41]

but less closely, related to extensibility, while tenderness of connective tissue was not significantly related to extensibility.

Since all correlations were negative, the high values for fiber extensibility were all indicative of less tender meat as measured by the individual components of tenderness. Not only does the investigation give further validation to the use of fiber extensibility as indicative of tenderness, but the study also establishes the relationship between several of the components of tenderness and a physical property of the muscle fibers.

Another study related to meat tenderness was reported by Ma and co-workers of the U. S. Department of Agriculture (*Food Sci.* 26:485, 1961). The free amino acids in different muscles from a single cow were chromatographed on paper, identified and measured quantitatively. It was observed that the more tender cuts (the rib-eye and tenderloin muscles) contained more leucine-isoleucine (two of the free amino acids) than less tender muscles, such as the eye of the round. When the same analysis for seven other beef animals was completed, the amounts of these free amino acids increased from the tough to the tender muscles.

Although results are far from conclusive, the data indicate that the concentration of leucine-isoleucine may prove useful for predicting tenderness in beef.

PACKER PEPPER PROBLEM:

A study of interest to sausage manufacturers and meat packers engaged in curing and in the production of other processed meats deals with the volatile constituents in black pepper. The investigation by Jennings and Wrolstad of California (*Food Sci.* 26:499, 1961) identified 23 volatile constituents from black pepper oil. In using different samples the researchers noted a considerable difference in the relative amounts of the different constituents.

Although information showing the most desirable levels of each constituent is not complete, the methods used should permit screening of pepper samples to give greater uniformity from batch to batch. As a result, purchasers of seasonings should now be able to demand more uniformity in black pepper and in other ingredients.

The amount of research carried out on fish has been extensive and has some application to the red meats. Workers at the Torrey Re-

Alexanderwerk

Automatic Feed Multiple Plate Grinder

an automatic feed arrangement and multiple plate system
have important advantages explained here.

Automatic Feed

The large pitch feed worm turning slowly in the bottom of the feed hopper grips the meat, and feeds it in appropriate amounts to the high speed operating worm of the cylinder. *This is safer and more efficient than hand feeding.* Moreover, this automatic feed makes it less likely the cutting tools will run empty and overheat.

Multiple Plate System

Does pre-grinding, intermediate and fine grinding in one operation. The meat is cut in stages, rather than all at once. The multiple plate system also cuts cleaner because the knives are held by *plates on both sides.* The knives can not work away from the cutting surface. *Therefore, every cut is a clean cut.*

semi-permanent stainless steel plates and
specific holders with replaceable blades
standard equipment.

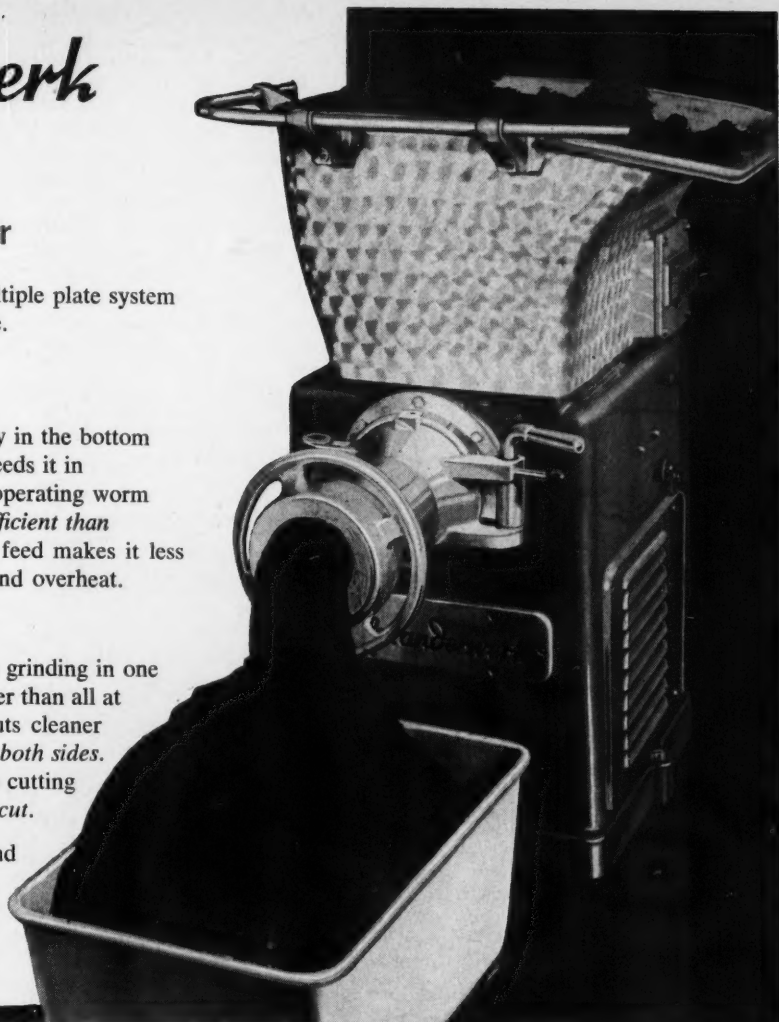
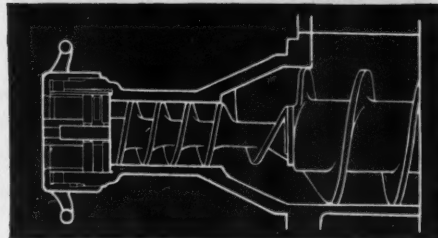
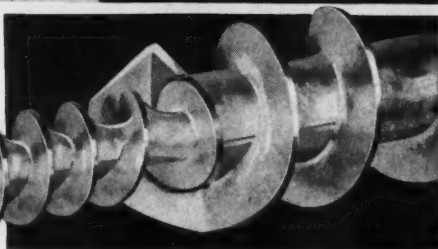
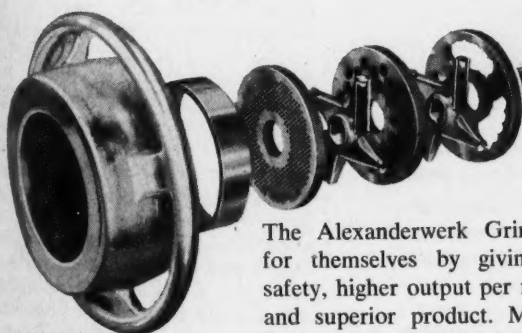


Illustration shows how operating worm forms a continuation of the feed worm. Material moves in a straight line from the hopper through the cutting tools.

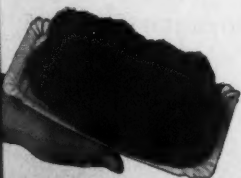


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search Station in Scotland have comprised one of the most active research groups, and a recent paper from them (*Food Sci.* 26:462, 1961) gives detailed values for the various hexose (6-carbon) and pentose (5-carbon) sugars.

The values for the various sugars were higher for aquarium-kept codfish than for cod caught directly from the ocean by trawling. The greater amount of sugar in the aquarium-kept cod was apparently associated with less a. m. struggling.

The authors point out that "browning" of the tissues in dehydrated or dry-salted cod would be more

severe when using the rested or aquarium-kept codfish. This would suggest that meat from animals having a low level of muscle sugars may be better for production of dehydrated meat. The lower levels of sugars can be attained by exercise, a period of time without feed and by other conditions of stress.

Alford and Pierce of the USDA (*Food Sci.* 26:518, 1961) investigated the amount of lipolysis (the enzymatic breakdown) produced by six different kinds of microorganisms at sub-freezing temperatures in corn oil, coconut oil and lard.

The microorganisms produced lip-

ases showing considerable activity within two to four days at 19°F. and in a week at 0°F. At -20°F. some of the cultures had produced lipase, particularly in corn oil. The amount of fat breakdown varied with degree of unsaturation, as well as with the genera (kind) of the organism.

Results indicate that lower temperatures are most effective in preventing fat breakdown. Apparently, low temperatures inhibit bacterial growth and production of lipase, but even at -20°F. some production of lipase occurred.

Another possible interpretation of this study concerns the necessity for maintaining sanitary conditions and avoiding bacterial contamination. Bacteria not only cause spoilage but produce lipases that accelerate development of rancidity, even at temperatures well below freezing.

KEEP IT COOL: The autoxidation (spontaneous oxidation) rate of crystallized beef myoglobin was studied by Snyder and Ayres of Iowa (*Food Sci.* 26:469, 1961). The oxidation of beef muscle myoglobin was essentially the same as that of horse heart myoglobin. Thus, the results with either seem to be applicable to the other myoglobin.

The reaction rate for autoxidation was found to be dependent on the amount of sodium hydrosulfite used to reduce metmyoglobin. The increased autoxidation resulting from relatively high concentrations of sodium hydrosulfite was not a result of hydrogen peroxide concentration.

In When the amount of sodium hydrosulfite was 0.005 per cent or less, variation in the reaction rate for autoxidation was materially reduced. The rate constant (reaction rate) for crystallized beef myoglobin at pH 5.7 and 30°F. was 0.21 per hour. It was also observed that autoxidation is greatly accelerated as the temperature is increased; in fact, raising the temperature from 32° to 39°F. resulted in a four-fold increase of the rate constant.

The authors question whether bacteria are responsible for autoxidation. It matters little whether bacteria or temperatures alone are responsible for the reaction rate since autoxidation can be decreased, either directly or indirectly, by reduction of temperature. Thus, low temperatures are essential in preventing discoloration of fresh beef muscle.

High-Nitrogen Molasses Tested on Steers by USDA

High-nitrogen molasses, a by-product of an experimental sugar-refining process, could become a valuable source of nitrogen in livestock

Another Cost and Time Saving Innovation by JARVIS

AMAZING NEW JARVIS

700 MULTI-PURPOSE BONE SAW

WEIGHS ONLY 5 POUNDS

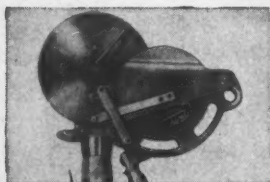
PERMITS FAST BREAKING OF BEEF FOREQUARTERS

ON THE RAIL WITH ONLY ONE OPERATOR!

AIR POWERED SAW also used for breaking calf and yearling hindquarters and has many other packing house uses

- Light weight fatigue-free operation
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ONLY
\$390.00



Guard assembly swings open for easy cleaning. Single "Nylok" blade retaining screw for easy blade removal.



High R.P.M. of the saw blade makes light pressure all that is required. Saw will perform as fast as the operator can work. One hand can be kept free to steady carcass. Already acclaimed by leading packers.

FREE TRIAL UNIT AVAILABLE SEND COUPON NOW

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The Pioneer in Power Dehidlers

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COMPANY _____

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CITY & STATE _____

rations, the U. S. Department of Agriculture reports.

Feeding trials by the USDA's Agricultural Research Service show that the new by-product can be substituted for blackstrap molasses and urea in steer rations. Nitrogen provided by these supplements is converted to protein in the bodies of ruminants.

Steers fed a ration supplemented with the by-product, which contains about 1.6 per cent nitrogen, gained weight as efficiently as those getting a comparable diet containing blackstrap molasses (about 0.3 per cent nitrogen) and urea. The urea — a nitrogen compound frequently added to feed — was used to make a ration equal in nitrogen to the one containing the by-product.

Good Manners Expert to Promote Corned Beef Hash

Amy Vanderbilt, etiquette authority and author of a new cookbook, will talk about "Broadcast" brand corned beef hash in a series of taped one-minute radio commercials, to be aired with saturation in selected markets this fall and winter, announced Roger Brickman, head of the Broadcast canned meats division, John Morrell & Co., Chicago.

In a low-key, woman-to-woman conversational manner, Miss Vanderbilt will sell the product as "the money-savingest meat meal you can serve," Brickman said. She also will give helpful tips concerning manners, entertaining and the smooth running of a household.

"We really believe that Miss Vanderbilt's spots will generate the kind of an audience following that is ordinarily expected from program material," the Morrell canned meats official commented.

Chain Feeding, Slaughter Seen as Insignificant

Livestock feeding and slaughtering by chain stores have declined considerably since World War II, when chains became engaged in these activities to be assured of supplies, Clarence G. Adamy, executive vice president of the National Association of Food Chains, said last week.

The chains account for less than 0.5 per cent of livestock feeding and only about 2.5 per cent of slaughter, he told the fourth annual New Jersey Marketing Institute in Princeton. Adamy said a further decrease in the volume of chain slaughter and feeding is probable.



West Carrollton Shortening Carton Liners STOP LEAKS

Put an end to those grease spotted cartons—a sure way to increase your lard and shortening sales. West Carrollton lard liner parchment gives that superior protection *plus* proven trouble-free operation on automatic packaging machines.

Vegetable parchment is odorless, tasteless, non-toxic, grease-resistant and strong—wet or dry.

Write for samples and complete details.

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West Carrollton 49, Ohio • P. O. Box 98

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GENUINE VEGETABLE
Parchment

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| ● Bakery Pan Liners | ● Interleaving Parchment for Butter Patties | ● Multi-Wall Bag Liners | ● Interleaving Parchment |
| ● Butter Box Liners | ● Lard Carton Liners | ● Parchment Circles | ● Special Parchments for Frozen Foods |
| ● Butter Wrappers | ● Liners for Meat Tins | ● Parchment Duplicating Masters | ● Tamale Wrappers |
| ● Cake Decorators | ● Loin Paper | ● Parchmentized Kraft | ● Tri-Wrap & Duo-Wrap for Smoked Meats |
| ● Celery Wrappers | ● Margarine Wrappers | ● Poultry Box Liners | ● Vegetable Crate Liners |
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| ● Greeting Card Parchment | ● Clean Food Paper—Interfolded and Wall Pocket Cartons | ● Release Parchment | |



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Brothro Food Products

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Telephone MO 6-2540 Teletype 1823

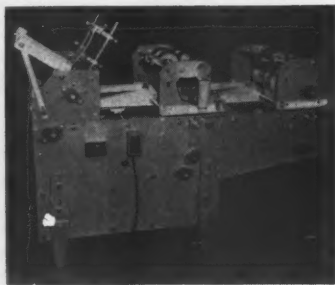
BONELESS BEEF *Specialists*

Suppliers of:

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CARLOAD LOTS OR LESS
CHICAGO'S MOST MODERN BONING PLANT

KIWI: POWER DRIVEN PRINTER



NEW MODEL NO. 1016HV

FOR
MEAT
PRODUCT
BOARDS
50 - 100
PER
MINUTE
PATENTED

1. Prints code date utilizing steel type, plus the contents and ingredients in one color, and the price and weight in red, utilizing rubber type. Both colors are printed with one pass through.
2. Accommodates cards or boards 2½" x 4" up to 14" x 18"
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(Machines for Special Purposes Quoted on Application)



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Easy-to-open,
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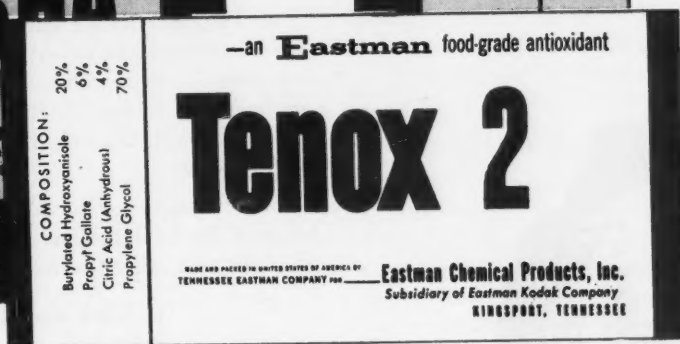
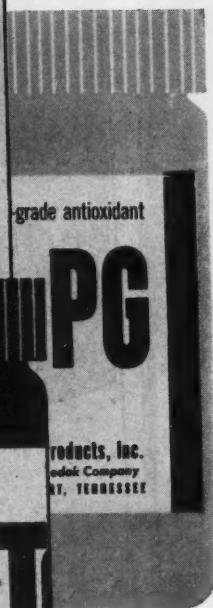
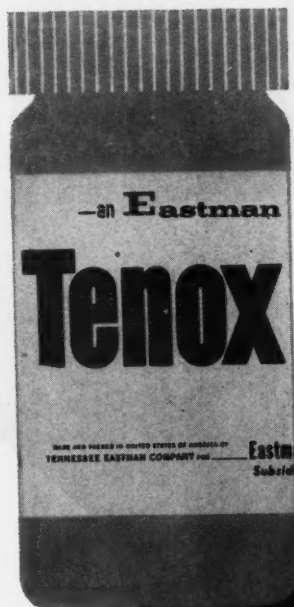
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EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16

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Tenox food-grade antioxidants are available in a wide variety of formulations to meet the many processing requirements of the food industry. No matter which formulation you use, you can be confident of its performance, for the exact composition of each formulation is clearly indicated on the label.

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SALES OFFICES: Eastman Chemical Products, Inc., Kingsport, Tennessee; Atlanta; Chicago; Cincinnati; Cleveland; Detroit; Framingham, Mass.; Greensboro, N. C.; Houston; New York City; Philadelphia; St. Louis. **West Coast:** Wilson & Geo. Meyer & Company, San Francisco; Denver; Los Angeles; Phoenix; Portland; Salt Lake City; Seattle. **Canada:** Soden Chemicals, Montreal, P.Q.; Toronto, Ontario.

Your

WE HAVE always felt that the St. John engineering staff belongs to the members of the meat packing industry.

You ought to feel that way, too.

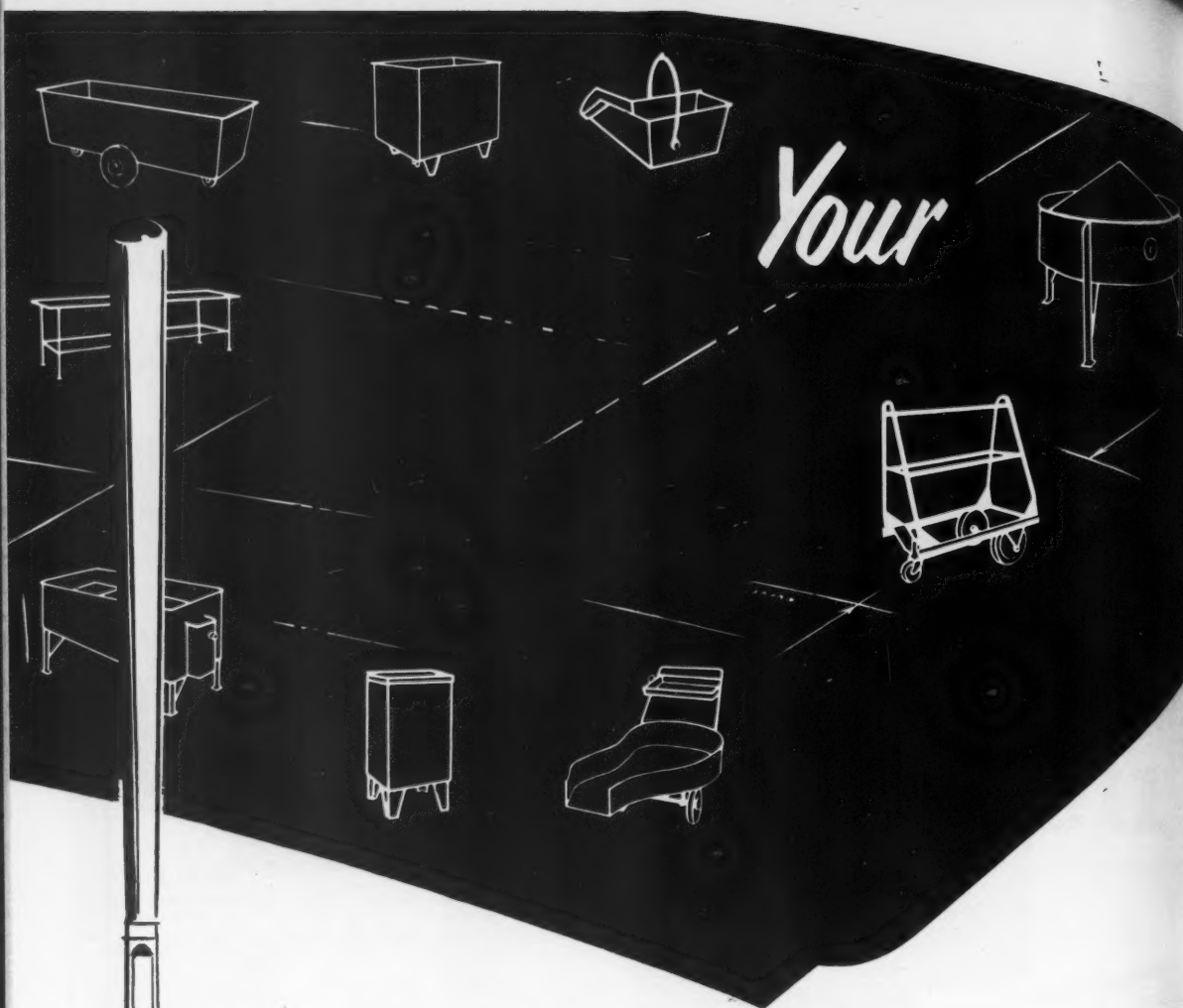
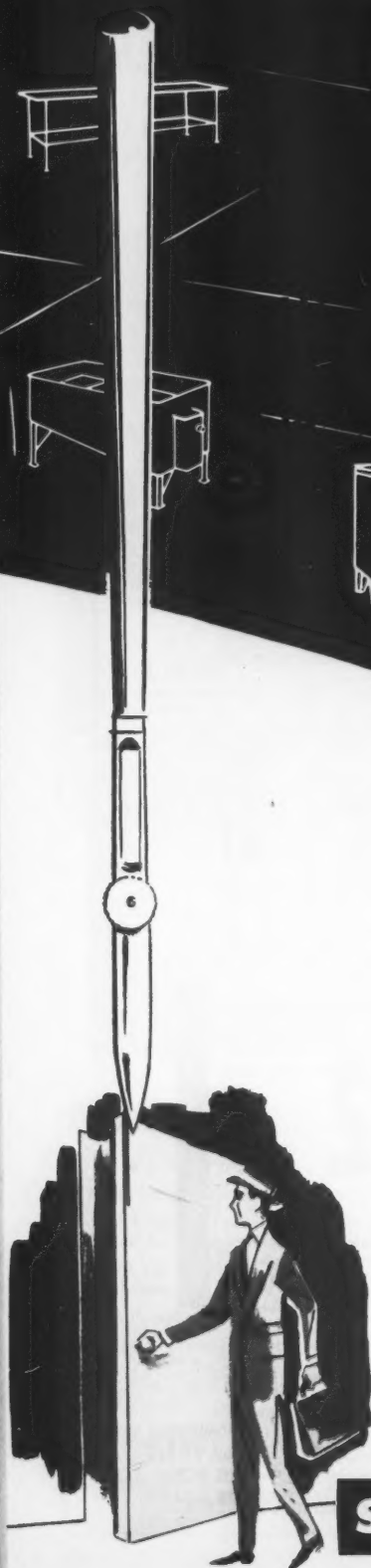
Every day, St. John engineers are called on to design completely new equipment . . . to lay-out entire processing lines . . . to modify existing equipment for special applications. In fact, 75% of all St. John equipment is custom-built, the only real way to assure maximum performance.

Glance through the St. John catalog. Understand the scope of the St. John line. And, notice particularly how St. John equipment achieves these three goals.

1. Work Simplification
2. Increased Production
3. Reduced Labor Costs.

Remember, there is no obligation . . . Call your St. John engineer today.

ST. JOHN & CO. 5800 South Damen Avenue
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HAM & SAUSAGE MANUFACTURERS
who want the best, prefer
"RADOL" HYDROLYZED PLANT PROTEIN
FROM WEST GERMANY
write to:
F. & G. GLASER
320 Greenwich Street New York 13, N. Y.
TELEPHONE Canal 6-6373
BROKER INQUIRIES INVITED

PLANTS FOR SALE OR RENT

MEAT RETAIL PROCESSING & FREEZER PLANT
PROSPEROUS: Long established, centrally located in a village of Dutchess county, New York. About 3 acres of land, approximately 340' front, including cement block, about 70' x 30', with pleasant apartment upstairs. Plant has loading platform with overhead rails leading to 30' x 20' walk-in meat cooler and 20' x 35' freezer. Now doing about \$50,000 a year. Price \$28,500. Reply to Box FS-539, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

FOR LEASE: Full line packing plant for lease. Well equipped. Doing nice business in good location. Write to Box FL-523, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR LEASE: Rural slaughter house not in operation at present time. Ideal for beef breaking or wide open market for sausage plant or slaughtering lambs and mutton. None in San Diego county. Good terms and reasonable payments. For detailed information, write to James Armstrong, Rt 2, Box 110 P, Fallbrook, California or call evenings, collect, P.S.T., Randolph 4, 1986

FLORIDA
FOR SALE: Modern sausage kitchen, fully equipped, air-conditioned, good retail plus opportunity for wholesale and portion control. Good rest. Established 14 years. FS-536, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Modern federal inspected, well equipped packing house. Beef, veal, lamb. Mid-Atlantic seaboard. Fast growing area. Good livestock supply. For reason of health, will sell whole or 50% interest. FS-540, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

PLANT WANTED

WANTED: Small federal inspected killing plant. Midwest area. Preferably Illinois or Wisconsin. FS-518, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: 2-1500 pound mixers, end discharge preferred. Paddle type. 1-500 pound stuffer and racks. All must be in good condition. Reply to Box 80, Bennettsville, South Carolina.

WANTED: 4 x 4 x 24 stainless steel loaf molds. 1 x 4 x 27 stainless steel wire sausage molds. State type, make and condition. SLODKOWSKI SAUSAGE CO., 2021 West 18th St., Chicago 8, Ill.

EQUIPMENT FOR SALE

FOR SALE: At substantially reduced price. Display room floor model Snap Chill and Compressor equipment. Factory new 3000 lb. per hr. cage or truck snap chill equipment complete with stainless steel cabinet, Brunner open type compressor, liquid receiver, heat cell, cooling unit, rails, bumper bars and automatic equipment. (Frozen 22). Deluxe throughout. MANUFACTURER WILL INSTALL CABINET. FS-526, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

THE NATIONAL PROVISIONER, NOVEMBER 18, 1961

EQUIPMENT FOR SALE

THE LAZAR COMPANY

brokers • dealers • sales agents • appraisers
1709 W. HUBBARD ST., CHICAGO 22, ILL.
PHONE Canal 4-0200

LIQUIDATION SALE NOW IN PROGRESS

HOME PACKING CO.—Toledo, Ohio
All remaining fine equipment drastically reduced in price for quick removal. Contact THE LAZAR COMPANY for complete details.

NEW—USED—REBUILT
MACHINERY FOR MEAT PACKERS—
RENDERERS—SAUSAGE PROCESSORS
and ALLIED FOOD INDUSTRIES

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

★ We Lease Expellers ★
PITTOCK & ASSOCIATES, Glen Riddle, Penn

FOR SALE: Jones Superior saw #54. Stainless steel moving table. Right hand. 220-440. 5 H. P. 3 phase. VISCERA inspection table. Pans 24 x 30 and 12 x 30 stainless steel 40 ft. long. One AUTOMATIC LANDER beef hoist—GLOBE, 5 H. P. 220-440. 8 DROP HOISTS—GLOBE type, 3 H. P. 220-440. BOSS head splitter, 5 H. P. 220-440. approximately 1500 Beef Rail hangers, MECHANICAL MFG. CO. with or without rail, in excellent condition, like-new. One calf hoist.

FS-537, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

FOR SALE: From Bankruptcy. Used air conditioned smokehouse. Nationally known smokehouse fully equipped including stainless steel cabinet and gas fired conditioning equipment. Capacity of eight cages 7/8" rail. In operation less than a year. Ready for immediate use. Factory engineers available for removal and installation. Priced low for immediate sale. FS-527, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Globe-Free fully automatic filler for chilled lard, shortening, etc. for round cardboard or tin cans. 1½ to 5½ capacity, speed 50 to 120 per minute. F.O.B. Fort Worth, Texas, \$1,600.00. Globe-Free semi-automatic filler, lard, shortening, etc. Round or rectangular containers, 15 to 65½. F.O.B. Fort Worth, Texas, \$1,350.00. H. D. LAUGHLIN & SONS, INC., 3522 N. Grove St., Fort Worth, Texas. MA 4-7211

PNEUMATIC "AIRLIFT" Conveying units. "Air-Conveys" all shredded packing house offal. Replace screw conveyors with small pipe lines. Eliminate 95% conveyor maintenance and repairs. Capacity of one to 50 tons/hr up to 1000 feet. NOLDER COMPANY, Box 14, Corona Del Mar, California

FOR SALE: 1—model S, 72" Fleshing machine made by Turner Tanning Machinery Co. In perfect condition. Also 1—Boss #37 Shredder #C-1335 including motor and fluid coupling. In fair condition. Make offer. FS-508, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

B.V.I. Insect Fogger—2,000 cubic feet of insect killing fog in just 30 seconds. Lists for only \$39.95. Order before January 1st and save 20%. Write Dept. N, GREGG INDUSTRIES, 763 S. Wayne Place, Wheeling, Illinois

LARD LINER PARCHMENT: Original cases. Perfect. National brand. 16" diam. rolls. Widths of 10½", 15½", 16¼", 32 lb. basis. Considerable quantity. 20¢ lb. delivered. DISCOUNT SALES, 400 South 14th St., Birmingham, Ala.

BARLIANT & CO.

Current General Offerings

3099—PAK-ICER: Vilter 3½ ton, complete, stainless steel lined compartment, good cond. ...\$1,050.00
3380—BACON PRESS: Anco mdl. 800 ...\$2,500.00
3410—STUFFER: Buffalo 500# ...\$1,250.00
3417—PORK-CUT SKINNER: Townsend #27, reconditioned ...\$450.00
3490—TRACK SCALE: Toledo mdl. #2250, 800# cap., 500# x ½" dial, 100# tare, 200# capacity beams, 4" rail, rebuilt ...\$750.00
3491—TRACK SCALE: Toledo "One-Spot", 1000# x 1" dial, 200# tare beams, 400# cap. beams, 6" rail. Factory #701-0-015, rebuilt ...\$750.00
3411—CASING APPLIERS: (2) Buffalo ...ea. \$175.00
3481—EXTRACTOR: American Mach. & Metals, stainless steel. 30" dia. x 18" deep basket ...\$850.00
3506—BAND SAW: Biro mdl. #33, 1½ HP. mtr., stainless steel top table ...\$375.00
3505—STUFFER: Buffalo #3, 300# cap. ...\$850.00
3534—TANKS: (4) stainless steel, 46" wide x 74" long x 27" deep, 2" drain & valve bottom one end, 2" plugs middle each side, 20¼" from bottom to center, galv. angle frames & rolled top edge ...ea. \$375.00
3535—KETTLE: Parker, gas fired, 25½" dia. x 21" deep, sloping bottom to drain 26" deep, stainless lined w/stainless hinged cover, rebuilt ...\$700.00
3463—HOLLYMATIC PATTYMAKER: mdl. #54, w/ Easy Way stand, like new, excel. cond. ...\$750.00
3480—WASHER: American Cascade, stainless steel, 42" x 84", 1 HP ...\$850.00
3404—TY-LINKER: mdl. 122AC ...\$1,350.00
3398—SILENT CUTTER: Buffalo #70-B, 800#, 75 HP. TE motor ...\$2,000.00
3332—LOAF OVEN: Globe #289-3, ¾ loaf, gas fired, reel type, galvanized ...\$825.00
3322—CHOP-CUT: Boss 350#, good cond. ...\$4,500.00
3308—SLICER: Anco #832, hyd., w/vacuum pump, elec. head, oil thermostat, 3 HP. ...\$2,500.00
3309—SLICERS: (2) U.S. mdl. 170SS ...ea. \$4,500.00
3214—STITCHER: Inland Top & Bottom ...\$150.00
3211—BAND SAW: Jim Vaughan mdl. J, left hand, stainless steel moving top table ...\$300.00
3210—BAND SAW: Jones-Superior mdl. 19, 3 HP. ...\$475.00
3204—HOG: Mitts & Merrill #12CRB, 25 HP. ...\$625.00
3450—TITE-WRAP: complete w/table & heat seal unit ...\$250.00
3414—SEALERS: (8) Gr. Lakes mdl. CS17 ...ea. \$125.00
3502—INJECT-O-CURE: Globe #960, hydraulic, type X-8388, 52 needles ...\$2,250.00

IMPORTANT ANNOUNCEMENT!! LIQUIDATION SALE MEAT PACKING MACHINERY & EQUIPMENT

The Federally Inspected
AMERICAN PACKING CO.
3858 Garfield St., St. Louis, Missouri.
November 29th & 30th.

See our two page ad on pages 8 & 9
in this issue of National Provisioner.

Now in Stock—New B.A.I. STEEL LOCKERS,
15" wide, 18" deep, 40" high, with sloping top,
seat brackets, 16" high legs, padlock attachment.
single row-three wide
per opening \$18.95, F.O.B. Chicago.

NOTE

All items subject to prior sale and confirmation
• New, Used & Rebuilt Equipment
• Liquidators and Appraisers
WRITE FOR FULL PARTICULARS
625 N. Kedzie Ave., Chicago 12, Ill.
SACRAMENTO 2-3800

BARLIANT'S WEEKLY SPECIALS

CLASSIFIED ADVERTISING

[Continued from page 77]

POSITION WANTED

FOOD TECHNOLOGIST-CHEMIST: (39) desires position of responsibility with authority at top management level, with progressive medium size company. Extensive experience in laboratory organization and quality control operations as well as extensive knowledge in latest developments in sausage and cured meats operations. Free to relocate. Salary \$17,000 per year. W-528, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: 25 years' successful experience in management of all phases of multiple B.A.I. packinghouse operations, including live stock procurement, plant operations, sales management, merchandising, administration, labor and public relations, cost controls, budgeting, etc. Capable of taking complete charge or fitting into management team. Confident an interview will convince I can produce profitable results. Age 48. Will relocate. W-513, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN-SUPERINTENDENT (German): With master certificate. Over 14 years' experience in all kinds of sausage and smoked meats processing, packaging, costs, yields, formulas, etc. Also boiled and canned ham preparation and boning. Desire position with aggressive company. W-529, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MR. EMPLOYER: Top graduates with livestock and excellent work backgrounds available for Chicago or elsewhere. No charge to you or student. Write: NATIONAL INSTITUTE OF MEAT PACKING, 426 Livestock Exchange Bldg., U.S. Yards, Chicago 9, Ill.

TWO: Completely experienced men. Capable of complete management of your plant. Buying, financing, selling and manufacturing, all phases. Reply to Box W-510, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER: Age 38, 12 years' packer experience. Available immediately. Will relocate anywhere. Also experience in small plant management. W-500, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER - SUPERINTENDENT - CONSULTANT: Proven executive ability. Broad practical experience in all operations. Available now. W-297, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT SALESMAN: Hotel, restaurant supply, general line. Also experienced in beef cuts and fabrication. 10 years' experience. Will relocate. W-514, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER: Killing floor, procurement of livestock, country, sales barns, stockyards buying. W-511, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER: 18 years' experience, direct and terminal Chicago area on all grades. Willing to relocate. W-530, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMANAGER: Presently employed by government inspected house, desires position with progressive packer. W-531, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

WORKING KILL FOREMAN: For western Pennsylvania packer. Must be able to perform, train and handle men in beef, veal, lamb, hog kill, boning and cutting operation. Permanent position with guaranteed top salary for right man with ability and willingness to perform. W-518, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CANNING SUPERVISOR: Must have experience in curing, breaking hams, placement in can, cooking and working knowledge of canning equipment. Operation is non-sterile meats. Excellent opportunity. Contact G. W. Blevens, Marhoefer Packing Co. Inc., 13th & N. Elm Sts., Muncie, Indiana

HELP WANTED

WANTED-A RESIDENT OF OMAHA, NEBRASKA, AREA

Man with experience in beef and pork to act as a buyer of beef offal and pork cuts. Position requires some travelling throughout area. Excellent opportunity for right man. Write stating age and experience. Replies will be held in strict confidence.

W-532, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

MASTER MECHANIC-PLANT ENGINEER
LEADING: Indiana independent needs man with thorough knowledge of steam, refrigeration and rendering. M.E. degree desirable but not absolutely necessary. Give resume of experience, age, salary requirements in first letter. W-502, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER

EXPERIENCED MAN: Wanted to inaugurate and maintain an industrial engineering program. Must be able to keep abreast of latest developments in processing industry and work closely with management to maintain competitive position by keeping our two plants modernized. A good position and challenge to an aggressive young man. W-516, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

INDUSTRIAL ENGINEER: Wanted by New York state federal inspected slaughterer and processor. Must be qualified to establish and maintain production standards and assume the responsibility for methods improvement and production costs. Reply to W-517, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

WANTED: Experienced motion and time study engineer with packing house background. An excellent opportunity for an aggressive, young or middle aged man, desiring a permanent position, including health, welfare and retirement plan, with a progressive company. Would like a complete description and resume in your first letter. All replies held in strict confidence. W-501, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PRODUCTION MAN

EXPERIENCED: Production man wanted to supervise a canned meat operation. In addition to being experienced in supervising a large number of employees, must have knowledge of various cuts and grades of meat and some knowledge of retorting canned meat products. Write Box W-504, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT SUPERINTENDENT: Independent meat packer, New York area, experienced in canning, smoking and processing. Good opportunity and salary for right man. Submit complete resume in confidence. Box W-506, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SALESMAN WANTED: Manufacturer of government inspected smoked meats and provisions, wants a man to cover New Jersey territory. Must have experience selling to wholesalers and restaurant supply houses. Please state qualifications. All replies held in strict confidence. W-533, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXCELLENT: Job opportunity for qualified industrial engineer in meat processing plant located in comfortable southern California. Applicant must be skilled in plant layout, time standards and modern mechanizing principles. Please contact Box W-534, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: For medium-sized plant in central Wisconsin. Good wages. Must be able to manufacture cheap and quality sausage. Send references. W-525, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING FOREMAN: Wanted for small rendering plant in middle west. Applications handled confidential. Reply to Box W-520, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG KILL & CUT SUPERVISOR: Wanted by Ohio packer. Ability to train on various jobs required. Write briefly in confidence to Box W-452, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALESMAN

A CHALLENGING POSITION: For an aggressive casing salesman. We are manufacturers of NEW artificial sausage casing to be distributed in the U. S. and Canada. The man we seek must have experience in selling casings and/or other products to sausage factories. Exceptionally good income guaranteed. Replies will be kept confidential. If you are interested, write with full particulars to Box W-535, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RARE OPPORTUNITY: For superintendent familiar with hog slaughter, pork cutting, curing, smoking, also familiarity with processing various kitchen products. Salary plus liberal participation in earnings. Not interested unless skilled man have desire to improve your financial position. Located eastern seaboard. W-536, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HOG KILL SUPERVISOR: For leading independent. Ability to train and supervise of prime importance. Give experience and salary requirements in first letter. W-519, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING MANAGER: To buy interest in rendering plant. Midwest area. Good tonnage. Age, experience, references. Box W-531, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Aggressive young salesman in spices, seasonings and cures in western states. Opportunity for man with experience calling on meat packers to acquire interest in business. Reply in confidence to Box W-532, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED MANAGER: For full line packing plant, doing good business. Salary plus percentage of profits. Will sell part interest in business to right man. Owners not active. Write to Box W-524, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN

MUST BE: Fully experienced in all sausage making and smoking operations and be able to work with and train others. Small to medium size plant in central Ohio. Earnings in keeping with ability. Give full resume in first letter. Apply to

Box W-505, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

USDA LABEL APPROVALS EXPEDITED

One hour service \$6.50 each. All government requirements (liaison-information) quickly handled. HURSON ASSOCIATES, 714 TWA Building, 1017 17th St., N.W., Washington 6, D.C. Phone BR 7-4122

ATTENTION!

DOG FOOD MANUFACTURERS

We are a large federally inspected cattle slaughterer located in the east. We have the basic meat by-products; also a plant that can be used for manufacture of dog food either federal or non-inspected. We will make the plant available to you and we will guarantee a year round supply of the raw material. Write to Box F5-641, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

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SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 6, ILL.

THE NATIONAL PROVISIONER, NOVEMBER 18, 1954

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